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**TERRA SANCTA ESTATE**  
**LOLA'S BLOCK**  
**PINOT GRIS**



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**APPELLATION:**  
Bannockburn Central Otago

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**VINEYARD/BLOCK:**  
Sancta vineyard: Lola's Block

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**VARIETALS:**  
Pinot Gris

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**ALCOHOL:**  
13.5%

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**RESIDUAL SUGAR:**  
4.5 g/l

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**pH:**  
3.02

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**TA:**  
6.5 g/l

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**RELEASE DATE:**  
1 October 2013

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**CASES PRODUCED:**  
300

**WINE VINTAGE:** 2013

**TASTING NOTE:**

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Lola's Block Pinot Gris has an intriguing nose of pear, peach and rock melon with fresh lime zest and a hint of clove spice. These flavours carry on to the palate with a beautiful balance of fruit, texture and finesse. The wine is both mouth filling and long with a wonderful acidity that leaves you longing for the next sip. It is delicious as an aperitif with an antipasto platter and also a fantastic partner with fresh fish, roast chicken, mushroom risotto, pork belly and asian dishes. The unique blend of rich texture and zest make it perfect with creamy sauces.

**CELLARING NOTE:** Up to 5 years.

**VINEYARD NOTE:**

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The Terra Sancta Estate on Felton Road is unique - it is home to the oldest vines in the Cromwell basin, the soils are threaded with glacial schist, and purple wild thyme grows freely throughout. Lola's Block is a small block at the top of the Sancta Vineyard planted in 2006. Lola's Block consistently delivers grapes with small clusters full of rich fruit flavours.

**HARVEST NOTES:**

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The 2013 season had a very cool start leading to a late but healthy flowering. Veraison was unusually protracted despite the drier and warmer than usual February/March. The Lola's Block Pinot Gris was picked early in the harvest when the citrus and stone fruit flavours were in perfect harmony with the vibrant acidity.

**VINIFICATION NOTES:**

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Grapes were hand-harvested from Lola's Block on the 10th April and left on skins overnight with the goal to realise deep rich fruit character and texture from the grapes. The pressed juice was settled overnight and racked to larger format barrels (puncheons) and barriques. After a long fermentation of nearly 3 months, the barrels were racked with full solids to a stainless steel tank where the wine was aged on lees through to preparation for bottling in late August.