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



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**VINTAGE:** 2018

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**APPELLATION:**  
Bannockburn Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate:  
Lola's Block

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**VARIETAL:**  
Pinot Gris

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**ALCOHOL:** 13 %

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**RESIDUAL SUGAR:** 5.6 g/l

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**pH:** 3.32

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**TA:** 6.4 g/l

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**CELLAR:** delicious now and  
will cellar well until 2023

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**TASTING NOTE**

Intense upfront aromas of nashi pear, green apple, citrus and white flowers lead to a delectable palate of pear, white peach and lime curd, with a hint of orange blossom at the back. A highly textured Pinot Gris with “pillowy” texture that carries the flavours through the palate to a seriously long finish in which fruit sweetness and acidity together create a great sense of harmony. A delicious, harmonious Pinot Gris with real gravitas.

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**VINEYARD**

Situated between Pinot Noir grown on Jackson's Block and Felton Road's famous Block 5, Lola's Block is a very rare example of prime Felton Road soils being used for Pinot Gris. As they age these vines are delivering outstanding Pinot Gris. Lola's Block soils were formed by the erosion of the Carrick Range to the south of the vineyard. Schist gravels form the base of the soil profile, with sandy wind blown accumulations accounting for the top 50cm. This top layer contains clay and quartz giving the fruit great concentration, while the underlying schist gravels are reflected in its citrusy minerality.

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**VINTAGE**

2018 was a vintage like no other. After a dry winter and spring, the hottest summer on record saw growing hours at 160% of average. The combination of heat and lack of rainfall resulted in both tiny berries and accelerated fruit development. Picked earlier than ever before in order to retain essential bright acidity, the berries were clean, tiny and full of flavour.

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**VINIFICATION**

Lola's Block was hand picked and given a short period of skin contact to intensify the beautiful varietal character of this block. Naturally fermented in neutral French oak puncheons, it was aged for ten months on lees in the same puncheons, contributing to its rich texture. Time on skins and barrel created phenolic grip. Our hands-off approach to winemaking allows the wine to speak volumes of its home; Lola's Block on Felton Road.

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**FOOD & WINE**

Very food friendly due to its concentration, rich texture and complexity, it will enhance numerous dishes including crispy chilli lime squid or an Asian style chicken salad.