
TERRA SANCTA ESTATE
LOLA'S BLOCK
PINOT GRIS



VINTAGE: 2019

APPELLATION:
Bannockburn Central Otago

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

VARIETAL:
Pinot Gris

ALCOHOL: 13 %

RESIDUAL SUGAR: 2.8 g/l

pH: 3.39

TA: 5.8 g/l

CELLAR: will cellar well until
2025

TASTING NOTE

Straw in colour, it has a vibrant, layered nose of white flowers, jasmine and honeysuckle. Balanced and textural, it possesses pear, honey, quince and white pepper on the palate and has a clean, long finish with hallmark texture and a hint of spice.

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 the Gris version of the closely related Pinot family. 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 distinctive citrus lines and its minerality.

VINTAGE

2019 was characterised by warm conditions and steady rainfall throughout the entire growing season. Avoiding any damage from early spring frosts, the vines ripened nicely throughout the Christmas period. A more humid year than typical required fastidious management of the canopy to ensure plenty of air movement throughout the vines, resulting in each row being hand plucked in January to remove excess leaves and ensure that the nascent bunches had plenty of space to grow. An even ripening of the fruit meant harvest began on 27th March, with cool harvest conditions allowing us to take the time to pick Lola's Block at its peak.

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 in 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.

FOOD & WINE

A fantastically versatile food wine due to its concentration, lively acids, and texture. It will enhance numerous dishes including crispy chilli lime squid, Asian style chicken salad, dumplings and pork belly.