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



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**VINTAGE:** 2020

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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:** 6.4 g/l

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**pH:** 3.34

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**TA:** 9.0 g/l

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**CELLAR:** drink now or cellar  
until 2025

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**TASTING NOTE**

An appealing nose of pears, citrus, orange blossom, white florals and lemongrass leads to a lively palate possessing citrus, green apple, packham pear and citrus pith along with a steely minerality reminiscent of the quartz stone of Lola's Block. Bright and uplifting, it has a hallmark texture and a long structured finish.

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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 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 minerality.

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**VINTAGE**

By far the most difficult harvest in memory due to the pandemic induced Level 4 Lockdown initiated 4 days prior to Terra Sancta's harvest, our 2020 wines are a testament to the resilience of both people and vines grown in our special part of the world. A cold season pushed our harvest out later than normal, with longer *time on the vine* needed to get acids and phenolic ripeness to where we wanted them. The mostly settled, sunny weather of harvest resulted in vibrancy and tension in this Pinot Gris.

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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 13 months on lees in the same puncheons and regularly stirred, contributing to its texture and flavour development. Bottled at Terra Sancta in July 2021.

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**FOOD & WINE**

A versatile food wine due to its lively acids, citrus, florals and texture, it will pair well with Vietnamese style cuisine including green papaya salad and crispy soft shell crab. We can also envisage this alongside a paella or bacalao - spanish salted cod croquettes. Also delicious with a bar-b-qued prawn and avocado salad. Or just drink it.