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



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**VINTAGE:** 2021

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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:** 5g/l

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**pH:** 3.37

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**TA:** 6.6g/l

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**CELLAR:** drink now or cellar  
until 2026.

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**TASTING NOTE**

Alluring florals on the nose including jasmine and honeysuckle lead to a palate of white peach, pear, lemongrass, orange zest and a hint of ginger. Possessing beautiful tension, energising acidity and superb texture, it has a lingering mineral finish with a touch of spice.

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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 Noir family. Farmed organically, using no-till regenerative practices, 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**

The defining characteristic of 2021 was the fruit quality which was excellent. Harvest started in the final week of March with some lovely early Autumn weather deepening flavour development. Cool April temperatures slowed ripening resulting in a protracted, 6 week harvest and consequent wonderful flavour development. With very low yields - due to a cool spring which impacted flowering - a long, gradual ripening period, and later picking dates, 2021 is a vintage from which great wine flows.

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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, 100% was barrel aged for 11 months on lees in the same puncheons and regularly stirred, contributing to its texture and flavour development. Made organically with no additives and bottled at Terra Sancta in March 2022.

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**FOOD & WINE**

A versatile food wine due to its lively acids and texture this would pair beautifully with pungent washed rind cheese (Raclette, Taleggio, Munster) or Chicken Marbella with olives, pitted dates, herbs and garlic.