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



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**VINTAGE:** 2022

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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:** 2.1g/l

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**pH:** 3.21

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**TA:** 6.3g/l

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**CELLAR:** drink upon release  
or cellar until 2028.

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**TASTING NOTE**

An engaging nose of white florals, ginger spice and dried herbs, leads to a complex and concentrated palate. Rich fruit flavours including ripe pear and quince along with ginger, almond, hazelnut and vanilla are balanced with minerality, and lively acidity which provides tension and energy. Ginger and white pepper spice contribute to its memorable layers and length. An intriguing and sophisticated Pinot Gris.

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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 minerality.

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**VINTAGE**

2022 delivered a rare combination of both quality and quantity. Not only did the season provide us with an abundance of great quality fruit, but the fruit possesses the qualities generally seen in much lower yielding vintages - purity and intensity of flavour. Our longest harvest on record, with all fruit handpicked, this was contributed to by the yields and slow ripening during April, with the final day of harvest being 13 May 2022.

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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 one large format, Austrian Oak Schneckleitner, it was 100% barrel aged for 8 months on lees and regularly stirred, contributing to its texture and flavour development. Made organically with no additives and bottled at Terra Sancta in November 2022.

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**FOOD & WINE**

A versatile food wine due to its lively acids and texture, this would pair well with roasted hapuka on a white bean mash with garlic aioli or delicious Stewart Island hot smoked salmon with new potatoes and wasabi creme fraiche.