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



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**VINTAGE:** 2023

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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:** 2.7g/l

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**pH:** 3.13

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**TA :**6.1g/l

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**CELLAR:** drink from January  
2024. Will cellar until 2030.

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**TASTING NOTE**

An engaging, layered nose of bergamot, iris, caramelised pear and white pepper, leads to a concentrated, textural palate of savoury fruits including quince, along with lime, mineral and hazelnut. Both rich and lithe, it is united by intensity, energy and texture which come together seamlessly from the nose to the finish. With a dry, memorable finish that just keeps delivering, this is a superbly expressive 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, and organically certified, 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**

A cold spring with a high number of frosts got the season off to a nerve-wracking start, however dedicated frost-fighting protected our vines during budburst. Timely rainfall and warm weather during late spring and early summer created ideal growing conditions all the way through to early March when frost struck again. Harvest began on 24 March however cool weather and rain slowed ripening, prolonging the harvest period with the last fruit picked on 4 May. The hallmark minerality, acidity and precision of the vintage are evident in Lola's 2023.

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**VINIFICATION**

Hand-picked in two separate parcels, one of which had 6 hours on skins, contributing to complexity and slight grippy tannins on the finish. Naturally fermented in one large format Austrian Schneckleitner, it was 100% barrel aged for 7 months on lees with occasional battonage, contributing to its texture and flavour development. Made organically with no additives and bottled at Terra Sancta in October 2023.

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**FOOD & WINE**

This would be great with a wide range of Japanese inspired cuisine including salmon sashimi, prawn and vegetable tempura and okonomiyaki (savory pancake).