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**TERRA SANCTA ESTATE  
PINOT NOIR**



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**VINTAGE:** 2020

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate

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**SOILS:** Alluvial schist gravels  
(Sarah's Block) and clay  
(Slapjack Block)

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**VARIETAL:** Pinot Noir

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**ALCOHOL:** 13.0 %

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**RESIDUAL SUGAR:** <1g/l

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**pH:** 3.69

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**TA:** 8.15 g/l

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**CELLAR:** Will benefit from  
cellaring until the end of 2022.  
At its best from 2022 - 2028.

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**TASTING NOTE**

Dark ruby in colour, it has a fragrant nose of raspberries, cherries, violets, flowering thyme and sandalwood. The palate offers a feast of flavour including forest fruits, dark cherries and exotic spices. Densely packed and concentrated, this is a structured Pinot Noir with firm tannins, energy and drive.

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**VINEYARD**

The Estate Pinot Noir expresses the unique terroir of Terra Sancta Estate on Felton Road, reflecting the aspect, soil type, vine age and microclimate of each block that contributes to the final Estate Pinot Noir. Fruit in the darker fruited spectrum is a hallmark generally of the Felton Road side of Bannockburn which is evident in this wine. This wine's depth and character can be attributed to the majority of fruit being sourced from our oldest vines on Slapjack Block and Sarah's Block.

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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 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 (flavor) ripeness to where we wanted them. Our 2020 Pinot Noirs are showing grippy intensity, concentration and flavours in the darker fruit and spice spectrum evident in this vintage of Terra Sancta Estate Pinot Noir.

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**VINIFICATION**

Picked early to capture natural acidity and freshness, the Estate Pinot Noir was fermented with wild yeast and aged for 14 months in a mixture of barrique and large format oak. It was neither fined nor filtered and bottled at Terra Sancta using minimal sulphur.

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**FOOD MATCHING**

An ideal Pinot Noir to enjoy with an Asado, Argentinian barbecue, (or a Kiwi version), or Peking Duck.