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**TERRA SANCTA ESTATE  
PINOT NOIR**



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**VINTAGE:** 2021

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate

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**SOILS:** Limestone (Shingle Beach), Alluvial schist gravels (Sarah's & Jackson'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:** 3.71

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**TA:** 5.3 g/l

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**CELLAR:** Delicious now with decanting - will continue to develop complexity in the bottle for 10+ years.

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**TASTING NOTE**

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Lifted floral and dark fruit notes with subtle earthiness and a touch of minerality intrigue the nose. Supple tannins bring a soft and silky texture to the complex palate which carries with it black cherries, black currants, raspberries, fennel, cinnamon and star anise. The finish is generous with lingering fruit and spice. A 'mini-Slapjack' and classic Bannockburn.

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**VINEYARD**

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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 berries and stone fruit spectrum is a hallmark 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**

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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**

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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 (approx 30% new). It was neither fined nor filtered and bottled on site at Terra Sancta using minimal sulfur.

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**FOOD MATCHING**

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The acid and fine tannin structure of this wine makes it suitable for a range of foods. Venison steak, pork belly, and roasted lamb backstraps with rosemary and raspberry jus will all be wonderful for the carnivore. Pan Roasted fish with Mediterranean tomato sauce, and roasted eggplant with garlic, as well as hard cheese will also be great.