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**TERRA SANCTA ESTATE**  
**PINOT NOIR**



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**VINTAGE:** 2022

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate

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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:** 3.61

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**TA:** 6.38g/l

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**CELLAR:** Accessible upon release (2023), it will continue to develop complexity in the bottle for 10+ years.

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**TASTING NOTE**

Highly aromatic, the nose is layered and complex with violets, fresh thyme, oregano and Christmas spices. Possessing both energy and weight, the palate is harmonious with flavours of plum, dark berries, herbs, and anise, along with a velvety texture and fine tannins. A Pinot Noir of subtle power that lingers on the palate, this is a beautiful expression of the Terra Sancta Estate in a great vintage.

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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 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**

The fruit from our 2022 vintage possesses the qualities Terra Sancta looks for in all our wines - purity and intensity of flavour. Our longest harvest on record due to good yields and a slow ripening period during April, our final day of harvest was 13 May 2022.

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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 10 months in a mixture of barrique and large format oak (approx 30% new). Made with no additives, it was neither fined nor filtered, and was bottled on site at Terra Sancta.

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**FOOD MATCHING**

Braised lamb shanks with roasted root vegetables, or a classic mushroom risotto.