
SINGLE BLOCK
SLAPJACK BLOCK
PINOT NOIR



VINTAGE: 2020

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Slapjack Block

VARIETALS:
Pinot Noir

ALCOHOL: 13%

RESIDUAL SUGAR: <1g/l

pH: 3.71

TA: 6.5 g/l

CELLAR: Approachable now.
Cellar up to 2030.

TASTING NOTE

A rich earthy nose of violets, vanilla, cherries and thyme leads to a nuanced palate of brambles, dark berries and sour cherry, along with thyme and spices including star anise, clove and fennel. Rich and textural, with fine tannins, this Pinot Noir possesses a harmonious combination of sweet, sour and savoury and memorable complexity.

VINEYARD

Slapjack Block was the first block planted in Bannockburn in 1991. Planted as a field mix of up to 13 different clones of vines, they are ungrafted on their own roots. Slapjack Block is a sundrenched north facing slope, 250 metres above sea level, on soils dense with glacial schist gravels, with a thin overlay of clay. These mature vines are certified organic and farmed using a no-till, regenerative approach which includes the use of animals, inter-row beneficials and composting to promote soil health. A combination of both vine age and viticulture practice, consistently produces a balanced crop which is naturally low yielding.

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 intensity, concentration and flavours in the darker fruit and spice spectrum as evidenced by this vintage of Slapjack Block Pinot Noir.

VINIFICATION

Organic and made naturally using no additives, these Pinot Noir grapes were handpicked early to capture acidity. Created with a gentle hand and minimal intervention, using wild ferments, (no whole clusters), the wine was not fined nor filtered and bottled at Terra Sancta using minimal sulphur. Eighteen months in oak barriques, (22% new) has added to its complexity and texture.

FOOD MATCHING

Textural and nuanced, it will shine when paired with pan-seared duck breast or wild venison with a celeriac puree or tortellini with a porcini mushroom sauce.