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**SINGLE BLOCK**  
**SLAPJACK BLOCK**  
**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: Slapjack Block

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**VARIETALS:**  
Pinot Noir - "Lincoln Mix"

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**ALCOHOL:** 13%

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

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pH: 3.71

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**TA:** 6.15g/l

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**CELLAR:** Approachable now.  
Cellar up to 2031.

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**TASTING NOTE**

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Possessing an aromatic, lifted nose of florals including lavender, thyme flower, violet, and lilac, along with bright red fruits and berries. With levity and weight on the palate, it has subtle power, with layers of strawberries, blueberries, pomegranate, spice, minerality and herbal notes. Fine grained tannins and acidity provide texture, and drive. A powerful but light-footed Pinot Noir with great energy, this is a beautiful expression of Slapjack Block, built to age.

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**VINEYARD**

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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 meters 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.

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**VINTAGE**

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The defining characteristic of the 2021 vintage is the quality of the fruit. 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. 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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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 neither fined nor filtered and bottled at Terra Sancta. Fourteen months in oak barriques, (20% new) has added to its complexity and texture.

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**FOOD MATCHING**

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Pork belly and red wine risotto with sage butter or wild mushroom lasagne.