

SINGLE BLOCK

SLAPJACK BLOCK

PINOT NOIR



VINTAGE: 2024

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Slapjack Block

VARIETALS:
Pinot Noir - “Lincoln Mix”

ALCOHOL: 13%

RESIDUAL SUGAR: <1g/l

pH: 3.75

TA: 5.40g/l

CELLAR: Approachable now.
Cellar up to 2035.

TASTING NOTE

A highly perfumed nose of raspberries, pomegranate, brambles, licorice, thyme, exotic spices and citrus peel. The palate is complex revealing layers of black cherry, crushed strawberry and citrus zest interwoven with bay leaf, star anise and a mineral core of crushed rock and earth. Beautifully layered, with ultra-fine texture, silky tannins and a lively line of acidity at its core. The finish is remarkably long and balanced, with a strong mineral thread tying fruit, structure and spice together. Combining power with grace, this Pinot expresses the essence of Slapjack.

VINEYARD

Slapjack Block was the first block planted in Bannockburn. Planted in 1991 as a field mix of 13 clones, the vines are ungrafted on their own roots. Slapjack Block is a sun-drenched, north-facing slope, 250 metres above sea level, on soils dense with glacial schist gravels, with an overlay of clay. An aquifer runs beneath the block. These mature vines are certified organic and farmed using a no-till, regenerative approach to promote soil health. A combination of both vine age and viticulture practice, consistently produces a balanced crop which is naturally low yielding.

VINTAGE

Favourable spring conditions led to a normal crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A 24 January frost caused no major damage. A very dry summer, ended by rain on 21 February, along with cool nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our mature vines produced high-quality fruit, reflected across the board in the vibrant flavour and complexity of Terra Sancta's 2024 Pinot Noirs.

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 neither fined nor filtered and bottled at Terra Sancta. Twelve months in oak barriques, (20% new) has added to its complexity and texture. Bottled under cork.

FOOD MATCHING

A classic pairing of roasted duck breast with cherry and five-spice jus or seared venison with a celeriac puree.