

VINO FINO

Explore a World of Wine

TERRA SANCTA JACKSON'S BLOCK PINOT NOIR 2024



\$59.99

"Needs time to open, but it's superb already." 99/100 James Suckling ***Limit 2 bottles per customers***



Product Code:	5615	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir	Natural:	Certified Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Winery notes (2024 Vintage)

"The nose is deep and layered, with black cherry, crushed blackberry and violet unfolding into flint and warm spice. Dark fruit intensity is interwoven with mineral tones and fine cedar. The palate is concentrated and linear, driven by black cherry and liquorice with a firm mineral spine. Fine-grained tannins give the wine structure, precision and poise. Elegant and composed, it carries impressive depth and clarity through to a long, focused finish.

Organically farmed, using no-till, regenerative practices, Jackson's Block runs parallel to Felton Road. With vines planted in 1991 and 1995, 90% of the block is planted in a single clone of Pinot Noir (777). The 777 clone, on Jackson's classic lake-bed loam, quartz and schist gravel soils exemplifies the best of Bannockburn. Known for delivering expressive, perfumed Pinot

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Noir, the 777 clone is ideally suited to schisty loam soils, delivering both power and elegance, with vine age resulting in consistency and complexity.

Organically certified, handpicked fruit in perfect condition was destemmed and fermented with native yeast. Pressed and racked to barrel after 30 days, it was fermented in 100% French oak (20% new). Made naturally with no additives, and neither fined nor filtered, it was bottled at Terra Sancta with only minimal sulphur to ensure ageability and maximum terroir expression."

99/100 James Suckling, JamesSuckling.com (2024 Vintage)

"A linear and structured pinot noir with firm and racy tannins and aromas of spices, flint, iodine and oysters. The palate shows crushed berries and cherry blossoms. Needs time to open, but it's superb already. From an own-rooted 777 clone with a touch of Pommard planted in the 1990s and farmed organically. Better in a few years. Drink or hold."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch