

TERRA SANCTA SHINGLE BEACH PINOT NOIR 2022



\$47.99

Product Code:	4757	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		



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Wide
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TASTING NOTES

Winery notes (2022 Vintage)

"Enticing from the outset, the fragrant nose is hallmark Shingle Beach- captivating, with violets and rose floral notes, fresh herbs, licorice and blue fruits. On the palate, it is complex and layered with flavours of brambles, plum, redcurrant, and spices including star anise and licorice. Minerality and the earthy character of forest floor add depth. Its remarkable texture is wonderful in the 2022 vintage, creating a beautiful mouthfeel. The fine tannins seamlessly flow across the palate. The finish is long, pure, and memorable, with lingering spices and fruit. This is a detailed, nuanced and delightful Pinot Noir- one of the very finest expressions of this unique block.

Shingle Beach is densely planted at more than three times the standard planting. The soils on the front of the block are glacial schist gravels, while at the back there is a dense seam of limestone reflected in the wine's minerality. Sitting atop the glacial Kawarau River at 220 metres above sea level, the fruit on Shingle Beach ripens early and this combined with the dense planting of the block results in fruit with balanced acidity and concentration, all at relatively low alcohol.

Made in large format French oak puncheon (15% new), use of oak is intended to complement the fruits' minerality and unique texture derived from the combination of dense plantings, limestone soils and Bannockburn climate. Made with a wild ferment, spontaneous malolactic fermentation and no additions other than minimal sulphur prior to bottling at Terra Sancta."

91/100 Erin Larkin, RobertParker.com, February 2025 (2022 Vintage)

"The 2022 Shingle Beach Pinot Noir is light and fine and leads with autumn leaves, cocoa powder, cherry kirsch, layers of

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blood plum, bone broth, woody spice and star anise. In the mouth, the tannins that support and shape the palate are chalky and fine, really nicely handled. This is bloody, mineral and very light, and it works. The fruit for this wine is from a single block on the estate in Bannockburn. It's regeneratively farmed, no till approach, with trees, animals, flowers and bees on the farm. Grown in limestone soils, the fruit is handpicked, with nothing added, minimal sulfur and indigenous yeasts. It was bottled unfiltered and unfined. All the things we like to see!"

CONTACT VINO FINO

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OPEN HOURS

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Christchurch

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