
TERRA SANCTA ESTATE
MYSTERIOUS WHITE



VINTAGE: 2014

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard: Jackson's
Second, Miro's Block

VARIETALS:
Pinot Gris, Riesling,
Gewurztraminer, Muscat

ALCOHOL:
13.5%

RESIDUAL SUGAR:
4.7 g/l

pH:
3.14

TA:
6.5 g/l

RELEASE DATE:
1 June 2015

TASTING NOTE:

An intriguing, rare blend of four white aromatic varieties; each plays a special role in the ensemble. Muscat and Pinot Gris contribute youthful energy, whilst Gewurztraminer from 23 year old vines adds serious weight and beguiling aromatics, with direction and focus provided by mature Riesling vines. Lychee and citrus blossom on the nose lead to grapefruit and spiced pear on the palate. This wine's crispness and purity reflect the glacial schist dominant soils in which these vines grow. Not only is this wine a lovely aperitif, but it is extremely food friendly complimenting, in particular, spicy Thai style dishes.

CELLARING NOTE: Up to 8 years.

VINEYARD NOTE:

The vines from which this wine emanates are planted as neighbours in Jackson's Second and Miro's Block at the Felton Road end of the Terra Sancta Estate. The Riesling and Gewurztraminer are mature vines, on their own root stock, planted in 1995 and 1991 respectively. The Pinot Gris and Muscat were planted in 2006. Combined, they showcase the best of youth and maturity in this unique blend.

HARVEST NOTE:

A mild, wet winter set the scene for another stellar season in the vineyard in 2014. November and December were warm and combined with ample soil moisture to produce a very healthy fruit set. The critical months of January and February delivered perfect ripening conditions evidenced by the wonderful balance and energy in the wines from the 2014 vintage.

VINIFICATION NOTE:

Muscat, Pinot Gris and Gewurztraminer from Jackson's Block were hand harvested together on 14 April with a percentage destemmed before gentle pressing and settling overnight. A portion was racked to a small stainless steel tank for cool fermentation, with the balance fermented at warmer temperatures in a neutral French oak puncheon. The Riesling was hand harvested on 15 April undergoing a long, cool fermentation. The wine was blended in July and left to harmonise before bottling at the end of August 2014.