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**TERRA SANCTA ESTATE**  
**MIRO'S BLOCK**  
**DRY RIESLING**



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**VINTAGE:** 2013

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Sancta vineyard: Miro's Block

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**VARIETALS:**  
Riesling

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**ALCOHOL:**  
12%

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**RESIDUAL SUGAR:**  
6.1 g/l

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**pH:**  
3.08

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**TA:**  
8.20 g/l

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**RELEASE DATE:**  
1 January 2015

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**CASES PRODUCED:**  
400

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**TASTING NOTE:**

This vintage reveals a delicate side to Miro's Block, with intricate floral aromas of honeysuckle and white rose. With sweet lime abundant on the entry, lively acids provide the wine both direction and drive, finishing dry with orange blossom and citrus zest. Its minerality comes from the schist gravels and greywacke stones which are home to the Miro's Block Riesling vines. Its tension is a result of the cooler 2013 growing season. Miro's Block Dry Riesling compliments a range of seafood dishes - from sashimi to fresh oysters and pan fried snapper - and provides a crisp counterpoint to fragrant curries and Asian spices.

**CELLARING NOTE:** 4-7 years.

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**VINEYARD NOTE:**

Miro's Block has only 7 rows of vines, and is unique for its terraces cut into the east side of a steep old creek bed wall in the center of the Sancta Vineyard. Each terrace was cut by hand into the schist and fine textured alluvium of Miro's Block. These Riesling vines were planted ungrafted in 1995.

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**HARVEST NOTE:**

Miro's Block was hand picked on 18 April, after a cooler than average summer. Two major frost events affected yields on neighbouring vineyards but simply kept early season growth in check on Sancta Vineyard. A slightly lighter crop ripened nicely, with noticeably smaller bunches and classic Miro's Block minerality. Organic practices and lack of irrigation are reflected in the clarity of this wine.

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**VINIFICATION NOTE:**

Miro's Block is 10 metres from the winery ensuring the fruit arrives immediately after hand picking. Capturing this freshness and the essence of Miro's Block in the wine is paramount, so a minimal intervention approach to winemaking is taken. The fruit was whole bunch pressed to a settling tank. A slow, cool ferment to near dryness locked in the delicate floral aromatics and showcases the minerality and focus in the wine.