
TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY



WINE VINTAGE: 2014

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Vineyard: Riverblock
Terra Sancta Estate, Felton Rd

VARIETALS:
Chardonnay

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l (Dry)

pH:
3.17

TA:
6.9 g/l

RELEASE DATE:
April 2015

TASTING NOTE

Displaying vibrant floral notes and mandarin on nose, the deep minerality that is the hallmark of Riverblock is immediately evident on the palate. A wine of great concentration, citrus and pear flavours combine with precise acidity to create a Chardonnay of elegance and balance. With the texture of a classic Chablis, and finishing with great length and energy, the Riverblock Chardonnay expresses the beauty and sophistication of cold climate Chardonnay from a very special place.

CELLARING NOTE: Up to 6 years.

VINEYARD NOTE

The Terra Sancta Estate on Felton Road is unique - it is home to the oldest vines in the Cromwell Basin, with ancient glacial soils of schist and flinty quartz. Very rare for Central Otago and adding to the complexity of soil of this site, a dense seam of limestone runs right through Riverblock. This special one hectare block of Chardonnay vines, were planted in 2005 with three premium clones that ideally express the unique and mineral rich soils in which they are planted.

HARVEST NOTE

The 2014 season had a notably warm start and the absence of spring frosts and winds resulted in even and healthy canopy growth. A cool January preserved the natural acidity in the fruit and contributed to beautifully balanced vines. A welcome warm and dry autumn resulted in near-perfect fruit. As with previous vintages, Riverblock was picked early in April to capture the freshness of the fruit and minerality expressive of the site. This block traditionally yields at very low rates, and despite a higher yield in 2014 on account of the warm spring, still came in under 6 tonne per hectare.. The very cool mid-summer period contributed to fruit with great concentration of flavour - evident in all aspects of the resulting wine.

VINIFICATION NOTE

Hand harvested and whole bunch pressed, the three clones of Chardonnay go to barrel with little settling and are fermented by yeast indigenous to the Terra Vineyard. Riverblock is matured over winter in large format oak puncheons before completing a naturally occurring secondary fermentation in the warmer spring conditions. Going almost untouched in the winery, Riverblock speaks clearly of its soils and its origins, with great persistence and elegance.

