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**TERRA SANCTA ESTATE**  
**PINOT NOIR ROSÉ**



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**VINTAGE:** 2015

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate: Sarah's Block, Riverblock and Shingle Beach

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:**  
13.5%

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**RESIDUAL SUGAR:**  
4.4 g/l

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**pH:**  
3.41

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**TA:**  
6.1g/l

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**RELEASE DATE:**  
November 2015

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**TASTING NOTE:**

Terra Sancta is serious about crafting beautiful Rosé. The gorgeous tea rose hue provides immediate sensory appeal heightened by a captivating fragrance of fresh raspberries, strawberries and crushed flowers. With a tease of sweetness, the outstanding quality of fruit is evident in the rich palate of strawberries, white peach and watermelon, which is complimented by fresh, vibrant acidity. This is a classic expression of Terra Sancta Rosé; balanced, elegant and energetic with incredible length and persistence.

**CELLARING:** Drink whilst vibrant - 1-3 years.

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**VINEYARD:**

Terra Sancta's premium 100% Pinot Noir Rosé is made only from our Felton Road Estate blocks identified as the best for Rosé. It includes Pinot Noir from the oldest vines in Bannockburn planted in 1991 and from a special part of Sarah's Block planted in 1995. These old vines deliver both consistency of ripeness and quality every year. These vines are tended using mainly organic and biodynamic principles in order to encapsulate the purity and unique qualities of the Terra Sancta Estate.

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**HARVEST:**

The dry, hot summer of 2015 contributed to this Rosé's superb concentration. As has become Terra Sancta's practice, the Rosé blocks were picked early in the season to capture the freshness and energy the Terra Sancta Rosé has become known for.

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**VINIFICATION:**

Treated organically and gently in the winery in order to capture the essence of the outstanding quality of the Pinot Noir from which this Rosé is made, the colour was achieved by two days of skin contact. We ferment the Rosé at cooler temperatures to ensure a long slow fermentation, locking in the bright red fruit flavours. Achieving balance is critical and this is done by regular tastings of each ferment, stopping each one when the perfect balance is achieved.