
TERRA SANCTA ESTATE
PINOT NOIR ROSÉ



VINTAGE: 2016

APPELLATION:
Bannockburn, Central Otago

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

VARIETALS:
100% Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
4.0 g/l

pH:
3.47

TA:
5.7g/l

RELEASE DATE:
September 2016

TASTING NOTE:

Terra Sancta has made a long-term commitment to crafting the most beautiful Rosé in New Zealand, with a unique terroir driven style. Making great Rosé means reflecting place of origin. Our special place shines in the 2016 Rosé vintage with old vines delivering perfume, purity and texture. The tea-rose hue is heightened by a seductive fragrance of fresh strawberries and crushed wildflowers. A palate of raspberries and white peach is complimented by fresh, vibrant acidity. The three key hallmarks of this Rosé are its beguiling texture, its elegance and its persistence. The 2016 really delivers on all of these dimensions. The vintage itself shows through in a deep mineral streak. The finish, with a tease of spice and fruit sweetness, is long and complete.

CELLARING: Drink whilst vibrant, but will keep its energy and quality for 3+ years.

VINEYARD:

Made from Terra Sancta's Estate vines identified as the very best for Rosé - with fruit from the oldest vines in Bannockburn, planted in 1991, and from a special slope on Sarah's Block planted in 1995. These vines are tended using organic principles to capture our unique terroir.

VINTAGE

2016 began with a cool spring, followed by a very hot, dry summer that created real concentration and flavour. A cold period through to harvest preserved great freshness in the fruit. This unique climatic sequence is seen in the 2016 Rosé - with the summer leading to ripe, red berry flavors and the cool leading to a beautiful thread of mouth watering acidity, and a backbone of vintage driven minerality.

VINIFICATION:

Hand picked Pinot Noir fruit was gently destemmed and given the right amount of skin contact to draw from the skins a beautiful mix of bright red fruit flavours and the classic Terra Sancta Rosé color. Freshness was maintained through a cool ferment.

FOOD & WINE:

This is a seriously versatile food wine. The concentration, texture and bright acids ensure that it pairs well with a wide range of foods and is the perfect accompaniment to an antipasto platter, spanish inspired tapas or party canapes.

Particularly delicious with wild Stewart Island hot smoked salmon and aioli.