
TERRA SANCTA ESTATE
SLAPJACK BLOCK
RIESLING



APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta vineyard: Slapjack Block

VARIETALS:
Riesling

ALCOHOL:
11%

RESIDUAL SUGAR:
28.4 g/l

pH:
2.81

TA:
8.8 g/l

RELEASE DATE:
September 2013

CASES PRODUCED:
128

WINE VINTAGE: 2012

TASTING NOTE:

The Slapjack Block Riesling is a delicate, balanced wine. Fresh lime zest on the nose and an entrancing mix of honeysuckle, passionfruit and nectarine flavours on the palate are balanced perfectly by racy acidity. Showing excellent concentration, the hallmarks of Slapjack Riesling are its poise and balance. Beautiful as an aperitif, it also complements seafood, dishes with zesty citrus flavours and Asian inspired cuisine, particularly Indian curries and lighter Thai food.

CELLARING NOTE: 8 years

VINEYARD NOTE:

The Slapjack Block is in a prime site, with the Riesling vines, planted on their own root stock in 1991, amongst the oldest Riesling vines in Central Otago. Detailed analysis of the Slapjack Block shows that it is very high in schist gravels, most likely from the glaciers that filled the area in previous geological eras. At the levels of the deepest vine roots, schist dominates (about 75%), but is complemented by silty loam and clay.

HARVEST NOTES:

Summer 2012 at Terra Sancta was characterised by long sunny days and still, cool nights. This contributed to fruit with crisp acidity and a gorgeous flavour spectrum. We picked fruit from the Slapjack Block early on the morning of 11 April, before the heat of the day and the fruit arrived at the winery in pristine condition. Picking early allowed us to use the fruit's inherent minerality to balance the residual sweetness in the finished wine.

VINIFICATION NOTES:

The picking window for this style of Riesling is very short, making the decision on when to harvest the grapes the most critical part of crafting the wine. Immediately after picking, the hand-harvested grapes were whole bunch pressed and cold settled overnight with delicate handling. The juice was racked to a stainless steel tank where it underwent a cool fermentation for about 20 days. The fermentation was stopped at optimal balance and the wine was racked off fermentation lees to preserve the fresh aromatics.