
TERRA SANCTA ESTATE
SLAPJACK BLOCK
RIESLING



WINE VINTAGE: 2013

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta vineyard: Slapjack Block

VARIETALS:
Riesling

ALCOHOL:
9.5 %

RESIDUAL SUGAR:
21 g/l

pH:
2.89

TA:
8.1 g/l

RELEASE DATE:
October 2014

CASES PRODUCED:
130

TASTING NOTE:

An entrancing mix of fresh lime zest, citrus blossom and honeysuckle on the nose highlight the freshness and purity of Slapjack Block Riesling. Concentrated stonefruit and a thread of minerality on the palate are balanced perfectly by racy acidity. 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 Riesling vines are located in a prime, north facing site and were planted on their own rootstock in 1991, making them some of Central Otago's oldest Riesling vines. Slapjack Block is very high in schist gravels (about 75%), but is complemented by silty loam and clay. Vine age combined with deep roots planted in this prime Felton Road site, lead to the concentrated fruit flavours evident in Slapjack Riesling.

HARVEST NOTE:

Spring frosts followed by a very warm, dry summer-autumn resulted in low yields and pristine fruit which was picked free from botrytis. These factors are evidenced in the purity and concentration of the 2013 vintage.

VINIFICATION NOTE:

With minimal intervention and winemaking designed to simply capture the purity and character of the fruit, the Slapjack Riesling block was handpicked, pressed and settled overnight at cool temperatures and then gently racked to produce pristine juice. Gently handled, fermentation was brought to an end once a harmonious balance was achieved that would best showcase the beauty of Slapjack Riesling.