
TERRA SANCTA ESTATE
MIRO'S BLOCK
DRY RIESLING



APPELLATION:
Bannockburn Central Otago

VINEYARD/BLOCK:
Sancta vineyard: Miro's Block

VARIETALS:
Riesling

ALCOHOL:
12.5%

RESIDUAL SUGAR:
6.1 g/l

pH:
3.02

TA:
7.95 g/l

RELEASE DATE:
June 2012

CASES PRODUCED:
150

WINE VINTAGE: 2011

TASTING NOTE:

Miro's Block Riesling is dry to the point of crispness with orange blossom fragrance, tingling minerality and great persistence. From the nose to the palate, the wine is hugely influenced by our alluvial soils, such that you can seemingly smell and taste the stones the vines grow upon. The wine evokes the image of a waterfall - the intricate balance of the power and serenity of liquid cascading over boulders.

CELLARING NOTE: 7 years

VINEYARD NOTE:

Miro's Block has only 7 rows of vines and is unique for its terraces cut into the east side of a steepish gully wall in the center of Sancta Vineyard. These Riesling vines were planted in 1995 on their own rootstock.

HARVEST NOTES:

The 2011 harvest had a heat spike in March and although Miro's Block was picked 8-10 days earlier than normal, it was still among the last blocks to be harvested. These grapes are amongst the last harvested on the vineyard in order to ripen the acidity and develop rich citrus and honey flavours in the wine.

VINIFICATION NOTES:

A wine of great clarity, this Riesling is handled with extreme delicacy in our winery. Hand harvesting allowed the grapes to be sorted by caring souls so that only the best bunches were pressed whole using a long and gentle cycle. The juice was cold settled overnight before it was gently racked to a stainless steel tank where the cool fermentation lasted 3 weeks. The wine was racked off fermentation lees to preserve the fresh aromatics.