
TERRA SANCTA ESTATE
PINOT NOIR ROSE



APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta vineyard: Sarah's Block
Terra vineyard: Riverblock

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
7.1g/l

pH:
3.38

TA:
6.45 g/l

RELEASE DATE:
15th August 2012

CASES PRODUCED:
700

WINE VINTAGE: 2012

TASTING NOTE:

Terra Sancta takes Rose very seriously. This wine is 100% Pinot Noir Rose from blocks specially identified as the best for Rose. A beautiful wine in every way, the strawberry hue opens the gateway to a sensory experience that is bright, memorable and full of gorgeous red fruit flavours with a zesty finish. The wine is both perfumed and harmonious and is as wonderful as an aperitif as it is with summer salads, mediterranean tapas, wild salmon and fresh berry desserts. Wicked also with Asian foods. A great wine, not an afterthought. Admire its glint outdoors, but drink all year round.

CELLARING NOTE: Made to drink while vibrant, cellar 1-3 years.

VINEYARD NOTE:

The Terra Sancta Estate on Felton Road is unique - it is home to the oldest vines in the Cromwell basin, the soils are threaded with glacial schist, and purple wild thyme grows freely throughout. With a special part of Sarah's Block (planted in 1995) on Sancta Vineyard, and of Riverblock on Terra Vineyard (planted in 2005), and one from specifically identified the dominant clone is the famous burgundian clone Abel, with layers of complexity and balance added by the 777 clone.

HARVEST NOTES:

Pinot Noir grapes were hand-harvested from particular parts of Sarah's Block and Riverblock. The 2012 vintage was wonderfully temperate, with evenly ripened grapes giving beautiful fruit flavours and balanced acidity to our Rose.

VINIFICATION NOTES:

The chilled grapes receive up to two days skin contact to extract its vibrant pink color. The wine is gently pressed, cold settled and racked to a stainless steel tank for a cool fermentation lasting up to two weeks. When optimal balance is achieved, the wine is chilled and gently racked off fermentation lees to preserve its bright aromatics.