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**TERRA SANCTA ESTATE  
PINOT NOIR ROSÉ**



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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Sancta vineyard: Sarah's Block  
Terra vineyard: Riverblock,  
Shingle Beach

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:**  
13.5%

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**RESIDUAL SUGAR:**  
5.1g/l

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**pH:**  
3.34

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**TA:**  
8.5 g/l

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**RELEASE DATE:**  
September 2013

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**WINE VINTAGE:** 2013

**TASTING NOTE:**

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Terra Sancta takes Rosé very seriously. This wine is 100% Pinot Noir Rosé from blocks specially identified as the best for Rosé. 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, a touch of spice and a zesty finish. The distinctive perfume and harmonious layers transport you directly to our special place in Bannockburn. This Rosé is as wonderful as an aperitif as it is with tapas, wild salmon, seared venison, salads, asian foods and fresh berry desserts.

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

**VINEYARD NOTE:**

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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 (planted 2005) and Shingle Beach (planted in 2001) both on Terra Vineyard; the dominant clones are the famous Burgundian clones Abel and 777.

**HARVEST NOTES:**

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The 2013 season had a cool start with severe frosts in late November leading to a late but quick and healthy flowering. Veraison was unusually protracted despite the drier and warmer than usual February/March. The grapes were harvested disease free with lower brix and beautifully ripened acidity.

**VINIFICATION NOTES:**

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The hand-harvested, 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. When optimal balance is achieved, the wine is chilled and gently racked off fermentation lees to preserve its bright aromatics.