
**TERRA SANCTA ESTATE
PINOT NOIR ROSÉ**



APPELLATION:
Bannockburn, Central Otago

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

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
5.3g/l

pH:
3.28

TA:
7 g/l

RELEASE DATE:
September 2014

WINE VINTAGE: 2014

TASTING NOTE:

Terra Sancta is serious about crafting beautiful Rosé. This 100% Pinot Noir Rosé is made only from our Felton Road Estate fruit identified as the best for Rosé. Pure aromas of bright red fruit, mineral and distinctive spice carry long and finish dry on the palate. With a tease of sweetness, this Rosé is perfect as an aperitif however uniquely for a Rosé, due to both its weight and texture, pairs beautifully with fresh and fragrant foods.

CELLARING NOTE: Made to drink while vibrant, drink 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. Our premium Rosé comes from three specially chosen blocks and includes Pinot Noir from the oldest vines in Bannockburn planted in 1991 and from a special part of Sarah's Block planted in 1995. The dominant clones are the famous Burgundians, Abel and 777. All our vines are tended naturally without pesticides, encapsulating the purity of our special place.

HARVEST NOTES:

The 2014 season had a notably warm start and the absence of spring frosts and winds resulted in even and healthy canopy growth. A cooler January tempered development, preserving the natural acidity and contributing to beautifully balanced vines. A welcome warm and dry autumn resulted in a healthy, disease free harvest.

VINIFICATION NOTES:

The hand-harvested grapes received up to two days skin contact to capture the vibrant watermelon color. The wine was gently pressed, cold settled and racked to a stainless steel tank for a cool fermentation. When optimal balance was achieved, the wine was chilled and gently racked off fermentation lees to preserve its elegance and purity.