
**TERRA SANCTA ESTATE
PINOT NOIR ROSÉ**



VINTAGE: 2017

APPELLATION:
Bannockburn, Central Otago

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

VARIETALS:
100% Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
3.7 g/l

pH:
3.41

TA:
5.7g/l

RELEASE DATE:
September 2017

TASTING NOTE:

Few wines reflect the season as purely as Terra Sancta's Pinot Noir Rosé. In 2017 this has resulted in a Rosé of incredible balance and harmony. The wine perfectly mirrors the stunning Autumn that produced it with the warm sunshine providing intense red berry flavours, the cool Bannockburn nights instilling the freshness while the gentle north breeze delivered elegance and delicacy. This Rosé seamlessly flows from the concentrated nose of stone fruit and berries, through the mouth filling palate to the long, clean, persistent finish. A delicate touch in the winery has ensured this Rosé is immediately appealing, perfectly balanced and instantly recognisable as Terra Sancta.

CELLARING: Drink whilst vibrant, but will keep its energy and quality for 3 years.

VINEYARD:

Made from Terra Sancta's Estate vines identified as the very best for Rosé - with fruit from the oldest vines in Bannockburn, planted in 1991, and from a special slope on Sarah's Block planted in 1995. These vines are tended using organic principles to capture our unique terroir.

VINTAGE:

With no manipulation in the vineyard, and no dropping of fruit, this vintage is a story of extraordinarily low yields - our Pinot Noir vines produced 50% less than our historical averages - and superb quality. Leading to this was a year of very unusual weather patterns - a warm winter, a cold spring, an early summer, very few days of intense heat, and a perfect harvest period that allowed us to hand pick unhindered by the storm conditions experienced across the rest of New Zealand. This vintage is one of incredible concentration, memorable texture and stunning purity. 2017 at Terra Sancta is a Collector's Vintage.

VINIFICATION:

Timing is everything when making Rosé. Timing of the picking, timing of pressing, timing of the fermentation, all critical to crafting a wine reflective of its origins. In 2017 our timing was impeccable, resulting in a balanced, seamless and engaging Rosé.

FOOD & WINE:

Just as Terra Sancta's Rosé can be enjoyed at any occasion - casual to glamorous - it also pairs superbly with a wide range of foods. From a charcuterie board to fresh fish to lamb, roast chicken or Caprese salad, the wine's minerality and concentration enhances a wide range of food.