
**TERRA SANCTA ESTATE
PINOT NOIR ROSÉ**



VINTAGE: 2018

APPELLATION:
Bannockburn, Central Otago

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

SOILS:
Limestone (Shingle Beach and Riverblock), Alluvial schist and Lochar gravels (Sarah's Block)

VARIETALS: 100% Pinot Noir

ALCOHOL: 13.0%

RESIDUAL SUGAR: 4.0 g/l

pH: 3.47

TA: 7.1g/l

PICKING DATE:
12- 19 March, 2018

CELLAR:
Drink on release, but will retain freshness for up to 5 years.

TASTING NOTE

Few wines express the vintage as purely as Terra Sancta's Pinot Noir Rosé, reflecting both extreme dry and heat and the earliest pick on record. Flowing seamlessly from a fragrant nose of rose petal, early season strawberries and fresh Provençal herbs through to a mouth filling and textural palate with hints of red cherry, touches of citrus rind, and savoury characters; it is completed with a long dry finish. Refined, with loads of charm and complexity, perfect balance and real depth, it is instantly recognisable as Terra Sancta.

VINEYARD

Made from Terra Sancta Estate vines identified as the best for Rosé, the fruit is handpicked from mature own rooted vines on Sarah's Block planted in 1995 and from small parcels of Riverblock and Shingle Beach Pinot Noir. These vines are tended using organic principles and are designated for our Estate Rosé each year.

VINTAGE

2018 was a vintage like no other. After a dry winter and spring, the hottest summer on record saw growing hours at 160% of average. The combination of heat and lack of rainfall resulted in both tiny berries and accelerated fruit development. Picked earlier than ever before in order to retain essential bright acidity, the berries were tiny and full of flavour, however less time on the vine resulted in lower tannin and red rather than dark fruit characters. January heat produced classic raspberry and cherry notes, while the parched summer soils resulted in the herbal character. The yields for our Rosé were very low at 4.5 tonne per hectare.

VINIFICATION

The 2018 vintage was perhaps our most challenging for Rosé. Light tannin from a short vintage contributed to the wine coming in on the lighter end of our colour spectrum. To retain the hallmark Terra Sancta texture, a greater than usual proportion of the wine was fermented in old, neutral barrels (close to 40%). All barrels were fermented with wild yeast.

FOOD & WINE

Just as Terra Sancta's Rosé can be enjoyed at any occasion and makes a beautiful aperitif, it also pairs superbly with a wide range of foods. From charcuterie to grilled fish to roast chicken or a simple salad, the Terra Sancta Rosé's texture and concentration enhance a wide range of food.