
TERRA SANCTA ESTATE PINOT NOIR ROSÉ



VINTAGE: 2019

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: 5.4 g/l

pH: 3.35

TA: 7.04 g/l

PICKING DATE:
27 March - 17 April, 2019

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

TASTING NOTE

Few wines express place and vintage as purely as Terra Sancta's Pinot Noir Rosé. A fragrant nose of raspberries, watermelon and rosewater flows seamlessly into a mouth filling and textural palate packed with flavour. A lovely seam of red grapefruit acidity is balanced by redcurrant and berry flavours, leading to savoury herb characters on an extremely long, dry finish. Both delicious and complex, with perfect balance and intensity, it is instantly recognisable as Terra Sancta.

VINEYARD

Made from Terra Sancta Estate vines on Felton Road 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

2019 was characterised by relatively warm conditions with good rainfall throughout the entire growing season. Avoiding any damage from early spring frosts, the vines ripened steadily throughout the Christmas period. A more humid year than typical required fastidious management of the canopy to ensure plenty of air movement throughout the vines, resulting in each row being hand plucked in January to remove leaves from the canopy and ensure that the nascent bunches had plenty of space to grow. An even ripening of the fruit meant harvest began on the more 'normal' date of 27th March, with cool harvest conditions allowing us to take the time to pick each parcel at its optimum. Terra Sancta's 2019 wines in the cellar are showing a fantastic sense of place, in particular reflecting the character of the soils in which they grow, along with beautiful perfume and balanced acidity.

VINIFICATION

Picked over a three week period we selected eleven different parcels of Pinot Noir for the Estate Rosé, ensuring each was harvested at exactly the perfect moment. Each parcel spent several hours on skins to pick up a little colour and texture, before being gently pressed. Just over 40% of the wine was wild fermented in older barrels, helping build layers of complexity into a wine of texture, perfume and intensity.

FOOD MATCHING

From charcuterie to fish tacos, roast chicken to a simple salad, the Terra Sancta Rosé's texture and concentration enhance a wide range of food.