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**TERRA SANCTA SPECIAL RELEASE  
FIRST VINES ROSÉ**



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**VINTAGE:** 2018

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate: Slapjack  
Block, Jackson's Block and  
Sarah's Block

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**SOILS:**  
Clay rich (Slapjack), Alluvial  
schist (Jackson's Block) and  
Lochar gravels (Sarah's Block)

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**VARIETALS:** 100% Pinot Noir

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**ALCOHOL:** 13.0%

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**RESIDUAL SUGAR:** 2.1 g/l

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**pH:** 3.4

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**TA:** 8.6 g/l

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**PICKING DATE:**  
10 & 17 March 2018

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**CELLAR:**  
Enjoy upon release and while  
as yet unknowable, we expect it  
will retain freshness for up to  
10 years.

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**TASTING NOTE**

Both beautiful and serious in intent, the First Vines Rosé demonstrates what can be done when some of the very best Pinot Noir fruit in New Zealand from old vines on great Felton Road soils is farmed, picked, and vinified with the intention of making a truly special, age worthy Rosé. With a beautiful hue from the gentlest pressing of the tiny Pinot Noir berries, the nose is wild and graceful with perfumes of rose petals fresh raspberries, and french country herbs. Concentrated, with real presence from the old vines, the character of the Rosé is revealed in the hallmark texture. A long silky finish balances fresh acidity, savoury characters and delicate fruit.

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**VINEYARD**

Made from the very first vines planted in 1991 at the Terra Sancta Estate, including the original vines of Bannockburn on Slapjack and Jackson's Block. Handpicked, these vines are tended under Terra Sancta's organic farm program.

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**VINTAGE**

2018 was a vintage like none prior. 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. The fruit from our oldest vines picked for Rosé was full of character, and possibly the prettiest flavors we have tasted. 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 low tannin and a lighter colour. January heat produced classic raspberry and cherry notes, while the parched summer soils resulted in the herbal character. The yields from the First Vines for this Special Release Rosé were very low at 3.5 tonne per hectare.

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**VINIFICATION**

The First Vines Rosé 2018 was 100% fermented and matured in seasoned large format french oak. Fermented for 24 days under a 100% wild yeast spontaneous ferment, the wine was left on full lees for 8 months. Unfined and bottled with minimal sulphur.

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**FOOD & WINE**

With enough freshness and acidity to be perfect with fresh caught grilled snapper and the concentration and texture to perfectly match Fiordland crayfish with a lime and chilli aioli, this a highly versatile food wine.