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**TERRA SANCTA SPECIAL RELEASE**  
**THE ITALIAN**



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**VINTAGE:** Multi - 2016, 2017,  
2018, 2019

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate - Felton  
Road. Winery Hill and Little  
Italy.

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**SOILS:** Predominantly alluvial  
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**VARIETALS:** Lagrein, Dolcetto  
and Barbera

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**ALCOHOL:** 13 %

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**RESIDUAL SUGAR:** < 1 g/l

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**pH:** 3.56

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**TA:** 5.48 g/l

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**CELLAR:**  
Given natural tannins, acidity  
and quality of fruit we feel  
confident this will cellar well  
for up to 8 years. To open put  
cork screw directly through  
wax and cork. Cork will  
remove neatly along with wax.

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**TASTING NOTE**

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Luminous ruby in colour, the nose is dense and beguiling with cherry, licorice, currants, spice, vanilla and sandalwood. Lively on the palate, it is a wine of contrasts, with rich velvety tannin and a lightness of touch over a core of fruit including classic bitter cherry. It combines an earthy grounded quality with a true sense of luxury. An engaging, spirited wine that shows both energy and harmony, reflecting the four vintages from which it is blended. Clean and poised, it is wisdom and exuberance in a glass.

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**VINEYARD**

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Three cool climate Northern Italian varietals - Barbera and Dolcetto from Piemonte and Lagrein from Alto Adige - have perfectly integrated into their new cool climate, Bannockburn home. The Barbera and Dolcetto are planted at 5,000 vines to the hectare, trained very low to the ground to capture the maximum heat on a north facing slope by the winery in soils very similar to, and altitudes identical to the town of Alba. The Lagrein is planted in the soils we could find closest to those of the Adige - in this case quartz rock gravels by Jackson's and Lola's Blocks. Whilst the fruit is definitely of the varietal, some factors of our Felton Road estate and Central Otago sunlight, have created fruit with more joy and vibrancy than in the preponderance of Italian fruit, without losing any of the tannin that gives these wines their structure and hallmark characters.

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**VINTAGE**

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With only a small amount planted and noticing different points of interest and strength from vintage to vintage, we decided to forgo convention, and make a multi-vintage wine, that brought together the best characters of each varietal, from each vintage. Carefully crafted from four vintages with 10% from 2016, 33% from 2017, 24% from 2018 and 33% from 2019, our goal is to create the most complete wine. Some wine from each vintage has been held back to support our intention to deliver a consistently delicious multi-vintage wine at every release.

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**VINIFICATION**

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Made in barrel - primarily neutral oak, as the fruit itself has significant tannin. Experiments with oak have led us to a mix of 90% French and 10% Virginian oak. Made with a wild ferment, with no additives other than minimal sulphur at bottling, the key to this wine has been in the fastidious rare-for-New Zealand, multi-vintage approach to blending, creating a wine of real substance, complexity and quality.

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**FOOD & WINE**

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Traditional Neapolitan wood fired Margherita con prosciutto. Or something from Northern Italy - porcini risotto.