
TERRA SANCTA ESTATE
LATE HARVEST
MYSTERIOUS WHITE



VINTAGE: 2015

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Jackson's
Block, Miro's Block

VARIETALS:
Riesling, Gewurztraminer
& Muscat

ALCOHOL:
11%

RESIDUAL SUGAR:
112 g/l

pH:
3.55

TA:
5.6 g/l

TASTING NOTE

A unique blend of three beautifully aromatic white varieties, the Late Harvest Mysterious White 2015 is as beguiling as it is complex. Instantly engaging on the nose the vanilla, poached apricot and toffee aromas reflect the extra 2 months the fruit hung on the vines. With a heady mix of intense stone fruits and tropical characters, the depth of flavour is matched by the sublime weight and texture. Concentrated and beautifully balanced, this wine finishes with great persistence.

CELLARING: Up to 10 years.

VINEYARD

The vines from which this wine is created are planted as neighbours in Jackson's Block and Miro's Block at the Felton Road end of Terra Sancta Estate. The Riesling and Gewurztraminer are mature vines, on their own rootstock, planted in 1995 and 1991 respectively while the Muscat was planted in 2006. Combined, they showcase the best of youth and maturity in this unique blend.

VINTAGE

The 2015 season was one of the driest on record with only 115mm of rain falling between October and April reducing yields and creating perfect ripening conditions for the concentrated and rich fruit evident in this late harvest wine. Hand picked on 10 June, a full 2 months after the conclusion of harvest.

VINIFICATION

Handpicked, the dessicated berries required extended pressing to ensure all of the intensely flavored juice was extracted. Once the press cycle was finished the wine was fermented at cool temperatures in stainless steel to lock in the complex array of rich fruit flavours. Once through fermentation, the wine was transferred to neutral oak barrels for extended aging on lees.