
TERRA SANCTA ESTATE
MIRO'S BLOCK
DRY RIESLING



APPELLATION:
Bannockburn Central Otago

VINEYARD/BLOCK:
Sancta vineyard: Miro's Block

VARIETALS:
Riesling

ALCOHOL:
12.5%

RESIDUAL SUGAR:
6.6 g/l

pH:
2.90

TA:
7.95 g/l

RELEASE DATE:
May 2013

CASES PRODUCED:
240

WINE VINTAGE: 2012

TASTING NOTE:

Miro's Block Riesling is dry to the point of crispness with orange blossom fragrance, tingling minerality and great persistence. From the nose to the palate, the wine is hugely influenced by our alluvial soils, such that you can seemingly smell and taste the stones the vines grow upon. The wine evokes the image of a waterfall - the intricate balance of the power and serenity of liquid cascading over boulders.

CELLARING NOTE: 7 years

VINEYARD NOTE:

Miro's Block has only 7 rows of vines and is unique for its terraces cut into the east side of a steepish gully wall in the center of Sancta Vineyard. These Riesling vines were planted in 1995 on their own rootstock.

HARVEST NOTES:

We had idyllic conditions of a warm spring leading to good flowering and fruit set with a hot and mostly dry summer. Miro's Block was one of the last blocks picked with beautiful citrus and honey flavours and zesty acidity. The grapes across the estate, as reflected in this Riesling, show the exceptional purity and balance of the 2012 vintage.

VINIFICATION NOTES:

A wine of great clarity, this Riesling is handled with extreme delicacy in our winery. Hand harvesting allowed the grapes to be sorted by caring souls so that only the best bunches were pressed whole using a long and gentle cycle. The juice was cold settled overnight before it was gently racked to a stainless steel tank where the cool fermentation lasted 3 weeks. The wine was racked off fermentation lees to preserve the fresh aromatics.