
TERRA SANCTA ESTATE
MIRO'S BLOCK
DRY RIESLING



VINTAGE: 2014

APPELLATION:
Bannockburn, Central Otago

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

VARIETAL:
Riesling

ALCOHOL:
12%

RESIDUAL SUGAR:
5.58 g/l

pH:
2.93

TA:
7.20 g/l

RELEASE DATE:
October 2016

CASES PRODUCED:
400

TASTING NOTE:

Brightness and energy are immediately obvious in the 2014 Miro's Block Dry Riesling. The intensity of the nose is impressive, showcasing mandarin, lime and honey. Miro's Block's mature vines have produced a wine bursting with minerality, fruit concentration and fresh acidity. It is complex enough to stand alone but will also complement a range of seafood dishes - from sashimi to fresh oysters and pan fried snapper - and provides a crisp counterpoint to fragrant curries and Asian spices.

CELLARING NOTE: 4-7 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 steep old creek bed wall in the center of the Sancta Vineyard. Each terrace was cut by hand into the schist and fine textured alluvium of Miro's Block. These Riesling vines were planted ungrafted in 1995.

HARVEST NOTE:

2013/2014 was another stellar growing season at Terra Sancta Estate. November and December were warm and combined with the ample soil moisture to produce a very healthy fruit set. The critical months of January and February delivered perfect ripening conditions evidenced by the wonderful balance and energy in the wines from the 2014 vintage.

VINIFICATION NOTE:

Miro's Block neighbours the winery ensuring the fruit arrives immediately after gentle hand picking. With energy and freshness obvious from the first bunches picked, capturing this freshness and the essence of Miro's Block in the wine is paramount. Long, slow fermentation exclusively in stainless steel guarantees the intensity and concentration is not lost. Minimal intervention including no fining help preserve the special characters of this unique and treasured block.