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**TERRA SANCTA ESTATE**  
**MIRO'S BLOCK**  
**DRY RIESLING**



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**VINTAGE:** 2015

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**APPELLATION:**  
Bannockburn, Central Otago

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

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**VARIETAL:**  
Riesling

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**ALCOHOL:**  
12%

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**RESIDUAL SUGAR:**  
4.86 g/l

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**pH:**  
3.02

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**TA:**  
7.70 g/l

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**RELEASE DATE:**  
October 2017

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**CASES PRODUCED:**  
240

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**TASTING NOTE:**

Delightfully aromatic with orange blossom, honeysuckle and sweet lime, this is the most concentrated and complex Miro's Block Riesling to date, attributed to both the maturity of vines and the outstanding conditions of the vintage. This lively, dry, mineral expression of Riesling possesses a medley of citrus on the palate including mandarin and lime. With bright acidity, zest and energy, it has a long, clean, lingering finish.

**CELLARING NOTE:** up to 7 years.

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**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.

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**HARVEST NOTE:**

The 2015 growing season commenced with cold weather in November and early December resulting in slow early growth and late bud burst. A hot, dry January, (18 days over 30 degrees), brought about rapid growth through to veraison. The 2015 Bannockburn season was one of the driest on record, creating perfect growing conditions which produced low yields. small berries with great concentration and exceptionally pure fruit across all Terra Sancta's Bannockburn vineyards.

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**VINIFICATION NOTE:**

The warm and dry conditions of 2015 led to the earliest ever picking of Miro's Block Riesling on 11 April. Capturing the minerality and bright acidity was paramount in making the picking decision and is evident in the finished wine. Balance is achieved through cool fermentation and arresting the ferment at the perfect moment.

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**FOOD & WINE:**

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.