
TERRA SANCTA ESTATE
MIRO'S BLOCK
DRY RIESLING



VINTAGE: 2017

APPELLATION:
Bannockburn, Central Otago

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

VARIETAL:
Riesling

ALCOHOL:
12%

RESIDUAL SUGAR:
5.3 g/l

pH:
3.16

TA:
7.70 g/l

CELLAR: Natural balance from the vineyard means this wine will retain its energy, and develop tertiary characters over time. Drink now or cellar until 2025.

TASTING NOTE

Highly fragrant with notes of orange blossom, sweet lime and summer straw. The palate is lively and vibrant with zesty citrus, mineral and honey. Mouth-watering, it is clean and balanced with a racy, refreshing finish.

VINEYARD

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.

VINTAGE

With no manipulation in the vineyard, and no dropping of fruit, this vintage is a story of extraordinarily low yields and superb quality. Leading to this was a year of very unusual weather patterns - a warm winter, a cold spring, an early summer, very few days of intense heat, and a perfect harvest period that allowed us to hand pick unhindered by the storm conditions experienced across the rest of New Zealand. This vintage is one of incredible concentration, memorable texture and stunning purity. A Collector's Vintage.

VINIFICATION

Capturing concentration and bright acidity was paramount in making the picking decision and is evident in the finished wine. Using native yeast and cool fermentation, the ferment slowed naturally and concluded at a sugar/acid balance that best showcases the purity of fruit.

FOOD & WINE

Comes alive with food - an ideal accompaniment to spicy fish tacos, simple grilled fish, Caesar salad or a steamed pork belly bun.