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**TERRA SANCTA ESTATE**  
**MIRO'S BLOCK**  
**OLD VINE RIESLING**



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**VINTAGE:** 2018

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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:** 12.0 %

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**RESIDUAL SUGAR:** 15.5 g/l

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**pH:** 2.97

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**TA:** 7.95 g/l

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**CELLAR:** Delicious on release,  
the acids will keep this wine  
fresh for up to 10 years

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**TASTING NOTE**

Bursting with flavour, an aromatic nose of mandarin and orange blossom leads to a vibrant palate of juicy limes, tangerine and white flowers. Beautiful fresh acidity balances lovely clean fruit sweetness to create a vibrant and harmonious Riesling. A long, mouthwatering finish makes this a complete and delicious wine. Due to its low alcohol it is lovely on its own, but will pair beautifully with many dishes.

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**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.

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**VINTAGE**

2018 was a vintage like no other. After a dry winter and spring, the hottest summer on record saw growing hours at 160% of average. The combination of heat and lack of rainfall resulted in both tiny berries and accelerated fruit development. Picked earlier than ever before in order to retain essential bright acidity, the berries were clean, tiny and full of flavour.

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**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 in old French oak barrels, the ferment slowed naturally and concluded at a sugar/acid balance that best showcases the purity and vibrancy of the mature vine Riesling.

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**FOOD MATCHING**

Fantastic accompaniment to spicy fish tacos or bar-b-que'd prawns with cayenne pepper and fresh limes, as well as any Asian-spiced dishes.