
TERRA SANCTA ESTATE
MIRO'S BLOCK
OLD VINE DRY RIESLING



VINTAGE: 2021

APPELLATION:
Bannockburn, Central Otago

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

VARIETAL: Riesling

ALCOHOL: 11.5%

RESIDUAL SUGAR: 10.9 g/l

pH: 3.05

TA: 10.3g/l

CELLAR: This will last the distance due to its high acidity and will be drinking at its best until 2032.

TASTING NOTE

Pale straw in colour, the nose is delightfully aromatic with florals including jasmine and honeysuckle and bright citrus. Showing both varietal and block characteristics, the palate is mouthwatering with lemon sherbert, citrus pith and honey, along with mineral and white stone. Racy acidity provides energy and drive through the palate and provides the overall impression of a delicious dry Riesling.

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

The defining characteristic of 2021 was the fruit quality which was excellent. Harvest started in the final week of March with some lovely early Autumn weather deepening flavour development. Cool April temperatures slowed ripening resulting in a protracted, 6 week harvest and consequent wonderful flavour development. With very low yields - due to a cool spring which impacted flowering - a long, gradual ripening period, and later picking dates, 2021 is a vintage from which great wine flows as evidenced by this Riesling.

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 steel before being aged in old French oak puncheons for texture, the ferment slowed naturally and concluded at a sugar/acid balance that best showcases the purity and vibrancy of the mature vine Riesling.

FOOD MATCHING

A lovely aperitif to stimulate the appetite, it would also pair well with Bluff Oysters during the season or spicy grilled prawns.