
**TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY**



VINTAGE: 2015

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Chardonnay

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l (Dry)

pH:
3.29

TA:
6.6 g/l

RELEASE DATE:
April 2017

TASTING NOTE

Terra Sancta's best Chardonnay vintage since 2012, the 2015 Riverblock is defined by extremely low yields that has led to great purity and concentration. The nose is complex with bright stone fruit, hazelnut, warm spices and white flowers. Highly textural, elegant and mineral driven, it has a long, intriguing finish.

CELLARING NOTE: Highly drinkable, or cellar for up to 8 years.

VINEYARD

Terra Sancta's Riverblock Chardonnay planting is a north facing, one hectare block located above the Kawarau River. Planted in 2005 with three premium clones - (Mendoza, B95, B548), Riverblock sits on soils of alluvial schist and - very rare for Central Otago - a seam of dense limestone. The block is perfect for growing a Chardonnay that ideally expresses its unique environment including the mineral rich soils in which it is planted.

VINTAGE REPORT

The 2015 growing season commenced with cold weather in November and early December resulting in slow early growth and a late bud burst. A hot and 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 of Terra Sancta's Bannockburn vineyards.

VINIFICATION

Producing only 2 tonnes of fruit, the one hectare block was hand-picked on 4 April, the Chardonnay grapes gently pressed and placed in large format oak puncheons (10% new), without settling. The puncheons were placed in the vineyard to be warmed by the sun, allowing a naturally occurring fermentation with indigenous yeast to start. Once through fermentation, the wine was left to age on lees for 11 months during which time the barrels were stirred to add texture and weight. The temperature increase in spring induced a natural secondary ferment prior to bottling on 30 March.