
TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY



VINTAGE: 2016

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Chardonnay

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l (Dry)

pH:
3.46

TA:
5.8 g/l

CELLAR: Great now and will cellar for another six years.

TASTING NOTE

Luminous, with lovely golden hues, the 2016 vintage is highly concentrated. With classic Terra Sancta Chardonnay floral and citrus layering on the nose, it has complexity, texture and depth of flavor on the palate. Flavors of butterscotch, lemon curd, sweet grapefruit and Riverblock Chardonnay's consistent mineral characteristic fill the mouth. It is completed by a long, broad, clean finish.

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

A cold winter and spring, were followed by a volatile early summer, and a very hot, dry February. Record low sunlight hours, and record diurnal swings (over 30 degrees difference between day and night on a number of January dates), resulted in slow ripening and fruit characterised by high natural acidity, vivid flavors and low levels of sugar at physiological ripeness. Overall, and on Riverblock in particular, 2016 was a vintage of low yields, with Riverblock producing a tiny 2.6 tonne per hectare without any thinning.

VINIFICATION

Natural yeast fermentation, with the entire wine made in large format puncheon, of which 25% was new. The Chardonnay underwent a natural, quite long (2 months), Spring malolactic fermentation. Minimal battonage. The wine was not fined prior to bottling.

FOOD MATCH

Citrusy, creamy fish pie and simple salmon dishes eg poached or with a buttery sauce.