
TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY



VINTAGE: 2017

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Chardonnay

ALCOHOL: 13.5 %

RESIDUAL SUGAR: <1g/l (Dry)

pH: 3.35

TA: 6.7 g/l

CELLAR: Great now and will cellar well through 2025.

TASTING NOTE

Extremely low yields from vines planted on limestone soils have created a seamless, fascinating and delicious wine. With lime curd and hints of vanilla on the nose, a lively palate of peach and citrus, a lovely seam of acidity balances the wine and leads to a lengthy and refreshing finish. This is a complex and ageworthy Chardonnay.

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

With no manipulation in the vineyard, and no dropping of fruit, this vintage is a story of extraordinarily low yields and superb quality. 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. At only 3.5T hectare, the vintage is one of incredible concentration, memorable texture and stunning purity. A Collector's Vintage.

VINIFICATION

Hand picked to capture natural acidity on 12 April. 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.