
TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY



VINTAGE: 2018

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Chardonnay

ALCOHOL: 13.5%

RESIDUAL SUGAR: <1g/l (Dry)

pH: 3.36

TA: 6.75 g/l

CELLAR: Great now and will cellar well through 2026.

TASTING NOTE

A fragrant nose of white peach, white flowers and mandarin leads to a palate of Meyer lemon and stone fruit which possesses both a creaminess and zesty acidity. Displaying the brightness and energy we have come to expect in Riverblock Chardonnay, it has texture and a lovely tension that unites the whole palate. The quality of fruit is evident in this integrated and balanced Chardonnay which has a long, lingering 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

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.

VINIFICATION

Hand picked to capture natural acidity, it was made in large format French oak puncheons, of which 25% were new, using wild fermentation. The Chardonnay underwent a natural, quite long (2 months), Spring malolactic fermentation. Minimal battonage. The wine was not fined prior to bottling.

FOOD MATCH

Fiordland crayfish sliders with fresh new season asparagus.