
TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY



VINTAGE: 2020

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Chardonnay

ALCOHOL: 13%

RESIDUAL SUGAR: <1g/l (Dry)

pH: 3.32

TA: 8.2 g/l

CELLAR: Accessible now and will cellar well through 2026.

TASTING NOTE

Light straw in colour it has a lifted nose of orange blossom, frangipani, honeysuckle, lemon and tarragon. A Chardonnay packed with fresh bright lime, meyer lemon and minerality combined with a touch of nuttiness and citrus pith this is a classic cool climate 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 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

By far the most difficult harvest in memory due to the pandemic induced Level 4 Lockdown initiated 4 days prior to Terra Sancta's harvest, our 2020 wines are a testament to the resilience of both people and vines grown in our special part of the world. A cold season pushed our harvest out later than normal, with longer *time on the vine* needed to get acids and phenolic ripeness to where we wanted them. The mostly settled, sunny weather of the harvest resulted in vibrancy and tension in our white wines as evidenced by this vintage of Riverblock Chardonnay.

VINIFICATION

Hand picked to capture natural acidity, it was made in large format French oak puncheons, using wild fermentation. In barrel for 15 months in total including a natural four month Spring malolactic fermentation. Minimal battonage. The wine was not fined prior to bottling at Terra Sancta.

FOOD MATCH

Spicy bar-b-qued prawns, kingfish sashimi or herb crusted roasted salmon fillet with lemon butter and wilted greens.