

---

**TERRA SANCTA ESTATE**  
**RIVERBLOCK**  
**CHARDONNAY**



---

**VINTAGE:** 2021

---

**APPELLATION:**  
Bannockburn, Central Otago

---

**VINEYARD/BLOCK:**  
Terra Sancta Estate: Riverblock

---

**VARIETALS:**  
Chardonnay

---

**ALCOHOL:** 13%

---

**RESIDUAL SUGAR:** <1g/l (Dry)

---

**pH:** 3.32

---

**TA:** 7.05g/l

---

**CELLAR:** Great now and will cellar well through 2029.

---

---

**TASTING NOTE**

A complex nose of lifted mandarin florals, guava, elderflower and yellow peach is followed by a palate which is rich and textural revealing a mix of citrus and stone fruits showing lemon curd, lime, orange, white nectarines and peach. The bright, energising acidity drives the long, fresh mineral 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 - 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**

The defining characteristic of 2021 was the fruit quality which was excellent. Harvest started in the final week of March with some lovely early Autumn weather deepening flavour development. Cool April temperatures slowed ripening resulting in a protracted, 6 week harvest and consequent wonderful flavour development. With very low yields - due to a cool spring which impacted flowering - a long, gradual ripening period, and later picking dates, 2021 is a vintage from which great wine flows.

---

**VINIFICATION**

Hand picked, Riverblock was made in 75% large format French oak puncheons and 25% in barrique, using wild fermentation. In barrel for 12 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**

Perfect with oysters au naturel, pan fried blue cod with a beurre blanc sauce, or a cream based pasta like a classic fettuccine Carbonara.