
TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY



VINTAGE: 2023

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Chardonnay

ALCOHOL: 13%

RESIDUAL SUGAR: <1g/l (dry)

pH: 3.10

TA: 7.3g/l

CELLAR: Will benefit from cellaring until 2026. Drinking at its best from 2026 - 2032.

TASTING NOTE

Light gold in colour, the nose is wild and fragrant with white flowers, hazelnut, brioche and orange citrus. The palate is salivating, showing hallmark purity and minerality, along with citrus and meyer lemon pith on the finish. A racy, elegant cool climate Chardonnay, as vibrant as the place it is from.

VINEYARD

Terra Sancta's Riverblock Chardonnay planting is a north facing, one hectare block located above the Kawarau River in Bannockburn's *dress circle*. 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 a cool climate Chardonnay that expresses its unique environment, including the mineral rich soils in which it is planted.

VINTAGE

A cold spring with a high number of frosts got the season off to a scary start, however dedicated frost-fighting protected our vines during budburst. Timely rainfall and warm weather during late spring and early summer created ideal growing conditions all the way through to early March when frosts struck again. Harvest began on 24 March however cool weather and rain slowed ripening, prolonging the harvest period with the last fruit picked on 4 May. The 2023 vintage is characterised by minerality, purity, and precision - all of which are exemplified in this Chardonnay.

VINIFICATION

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

Grilled calamari with fresh lemon or herb and lemon risotto with pan-seared scallops.