
TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY



VINTAGE: 2024

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Chardonnay

ALCOHOL:13%

RESIDUAL SUGAR: <2g/l (dry)

pH: 3.10

TA: 8.4g/l

CELLAR: Drinking well upon release and will cellar well until 2032

TASTING NOTE

Pale straw in colour, the nose is captivating with complex notes of bergamot, citrus, butterscotch, flint and brioche. The palate is vibrant and balanced, showing citrus zest, starfruit, white florals, chalky texture and lingering minerality. The finish is long and memorable. This is a sophisticated and vivacious cool climate chardonnay.

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

The 2024 vintage in Bannockburn started with favourable spring conditions, leading to a normal crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A 24 January frost caused no major damage. A very dry summer, ended by welcome rain on 21 February, along with cool nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our mature vines produced high-quality fruit, reflected in the vibrant flavour and complexity of the 2024 Estate 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

Pair with dishes like roasted hapuka with preserved lemon and herb salsa or seared scallops with cauliflower purée.