
**TERRA SANCTA ESTATE
PINOT NOIR ROSÉ**



VINTAGE: 2021

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Sarah's
Block and Riverblock

SOILS:
Limestone (Riverblock),
Alluvial schist and Lochar
gravels (Sarah's Block)

VARIETALS: Pinot Noir

ALCOHOL: 13.0%

RESIDUAL SUGAR: 5.8g/l

pH: 3.54

TA: 6.7g/l

PICKING DATE:
29 March - 19 April 2021

CELLAR:
Immediately moreish, this Rosé
will cellar for up to five years.

TASTING NOTE

Terra Sancta Rosé at its finest, the nose is highly perfumed with raspberries, strawberries, peach, vanilla, florals and herbes de Provence. The quality of mature vine Pinot Noir from an outstanding vintage shines forth on the palate. Rich and packed full of flavour including wild bramble berries, elderberry, honeysuckle, apricot and fennel seed. Possessing a pillowy weight and hallmark texture from a high proportion of barrel fermentation, this Rosé is both serious and seriously delicious.

VINEYARD

Made from Terra Sancta Estate vines on Felton Road identified as the best for Rosé, over 85% of the fruit is handpicked from mature own rooted vines on Sarah's Block planted in 1995, with the remaining Pinot Noir from small parcels of the 2002 planted Riverblock. These vines are tended using organic principles and are designated for our Estate Rosé each year.

VINTAGE

The defining characteristic of 2021 was simply the overall quality of the fruit which was outstanding. 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 will flow, with this Rosé, evidence of this superb vintage.

VINIFICATION

Picked over a three week period, we selected four separate parcels of Pinot Noir for the Estate Rosé, ensuring each was hand harvested at exactly the perfect moment. Each parcel spent between 8 and 14 hours on skins to pick up a little colour and texture, before being gently pressed. The vintage dictated that 60% of the wine was wild fermented in neutral french oak barrels, helping build layers of complexity into a wine of texture, perfume and intensity.

FOOD MATCHING

Perfect to be enjoyed over a leisurely antipasto platter in the early evening sun - consider a selection of paté, olives, pickles, charcuterie and cheeses or a preserved lemon, walnut, beetroot and haloumi salad with pomegranate.