
**TERRA SANCTA SPECIAL RELEASE
FIRST VINES ROSÉ**



VINTAGE: 2019

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Slapjack
Block, Jackson's Block and
Sarah's Block

SOILS:
Clay rich (Slapjack), Alluvial
schist (Jackson's Block) and
Lochar gravels (Sarah's Block)

VARIETALS: 100% Pinot Noir

ALCOHOL: 13.0%

RESIDUAL SUGAR: 2.1 g/l

pH: 3.38

TA: 6.74 g/l

PICKING DATE:
2, 6 & 9 April 2019

CELLAR:
Enjoy upon release and while
as yet unknowable, we expect it
will retain freshness for up to
10 years.

TASTING NOTE

Both beautiful and serious in intent, the First Vines Rosé demonstrates what can be done when some of the very best Pinot Noir fruit in New Zealand from old vines on great Felton Road soils is farmed, picked, and vinified with the intention of making a truly special, age worthy Rosé. A beautiful pale tea rose hue, a complex nose of bright berries, florals and tarragon, leads to ruby grapefruit, fresh strawberry and fresh fennel fronds on the palate. A dry Rosé of great purity and intensity, it has a tangy acidity and a striking tension; its pronounced texture a result of time on lees and in seasoned oak. Long and mineral on the finish, this is a refined and sophisticated Rosé.

VINEYARD

Made from the very first vines planted in 1991 at the Terra Sancta Estate, including the original vines of Bannockburn on Slapjack and Jackson's Block. Handpicked, these vines are tended under Terra Sancta's organic farm program.

VINTAGE

2019 was characterised by warm conditions with consistent rainfall throughout the growing season. Avoiding any damage from early spring frosts, the vines ripened steadily throughout the Christmas period. A more humid year than typical required fastidious management of the canopy to ensure plenty of air movement throughout the vines, resulting in each row being hand plucked in January to remove leaves from the canopy and ensure that the nascent bunches had plenty of space to grow. An even ripening of the fruit meant harvest began 'on-time' on 27th. Cool harvest conditions allowed us to take the time to pick each parcel for the three blocks when each was at its optimum.

VINIFICATION

Fermented for 24 days under a 100% wild yeast spontaneous ferment, the First Vines Rosé 2019 was 100% fermented and matured in seasoned French oak. Left on full lees for 8 months it is unfinned and was bottled on the Estate with minimal sulphur.

FOOD & WINE

With enough freshness and acidity to be perfect with fresh caught grilled snapper and the concentration and texture to perfectly match Fiordland crayfish with a lime and chilli aioli, this is a highly versatile food wine.