
TERRA SANCTA SPECIAL RELEASE
FIRST VINES ROSÉ



VINTAGE: 2021

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: <2g/l

pH: 3.58

TA: 5.4g/l

CELLAR:
Ready to drink upon release in October 2022. Made in the style of a reserve chardonnay, we expect it will retain freshness for another 5 years with secondary characteristics developing until 2028.

TASTING NOTE

Terra Sancta's *First Vines* Rosé demonstrates what can be achieved when some of the very best Pinot Noir fruit from old vines grown in great Felton Road soils, is farmed, picked and vinified with the intention of making a truly special, age worthy Rosé. Luminous light amber in colour, it has an engaging fragrance of provencal herbs, quince, honeysuckle and rhubarb. Rich and complex on the palate, it has fine tannins and an umami texture with flavours of rosehip, apricot, mineral, dried herbs and brioche. Possessing a long and lingering finish, it is elegant, powerful and seamless. A memorable Rosé that is both rare and beautiful.

VINEYARD

Made from the very first vines planted in 1991 at the Terra Sancta Estate, including the original vines of Bannockburn on Slapjack Block and Jackson's Block. Handpicked, these vines are Bio-grow certified and farmed using Terra Sancta's organic, regenerative viticulture program.

VINTAGE

The defining characteristics of the 2021 vintage were the outstanding fruit quality and low yields. The vintage therefore warranted a Terra Sancta Special Release Rosé. Yields of < 4 tonnes per hectare due to a cool spring which impacted flowering - along with cool April temperatures and related long, gradual ripening period, resulted in wonderful flavour development, particularly evident in the fruit from our mature vine, own rooted Pinot Noir from which this Rose is made.

VINIFICATION

Made in a manner akin to a great chardonnay, small parcels of Pinot Noir were picked from Slapjack Block (own rooted 1991 vines), Jackson's Block (own rooted 1991 vines) and Sarah's Block (own rooted 1995 vines). Each parcel was fermented in neutral French puncheons, with a 100% wild yeast spontaneous ferment. Left on full lees for 10 months, and then racked to sit on fine lees for a further 4 months, it had a total of 14 months in barrel. The wine was unfinned and bottled at Terra Sancta using minimal sulphur. Only 560 bottles made.

FOOD & WINE

A wine deserving of a celebration, it would be ideal on Christmas day as the first wine served. It pairs perfectly with whitebait fritters as a starter and other fresh New Zealand seafood including Fiordland lobster and Stewart Island wild salmon.