
TERRA SANCTA ESTATE PINOT NOIR ROSÉ



VINTAGE: 2020

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: 5.4 g/l

pH: 3.35

TA: 7.2g/l

PICKING DATE:
4 April, 5 April and 12-14 April,
2020

CELLAR:
Drink on release, but will retain
freshness for up to 5 years.

TASTING NOTE

Few wines express place and vintage as purely as Terra Sancta's Pinot Noir Rosé. The 2020 has a perfume of wild berries, a hint of sweet citrus and notes of white peach. A generous, textural palate is a highlight of the 2020 Rose, with blackforest and berry fruit flavors balanced by lovely acidity and the savory herbal notes that are the hallmark of a wild-ferment Terra Sancta Rosé. The finish is extremely long with a quintessential tease of fruit sweetness at the end. A Classic.

VINEYARD

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

VINTAGE

By far the most difficult harvest in memory due to the pandemic induced Level 4 Lockdown initiated 4 days prior to Terra Sancta's harvest, our wines this year are a testament to the resilience of both people and vines grown in our special part of the world. A cold season pushed our harvest out later than normal, with longer *time on the vine* needed to get acids and phenolic (flavor) ripeness to where we wanted them. The mostly settled, sunny weather of the harvest resulted in vibrancy and tension in both whites and reds, with excellent flavour concentration which is evident in this Rosé.

VINIFICATION

Picked over a two week period we selected five separate parcels of Pinot Noir for the Estate Rosé, ensuring each was harvested at exactly the perfect moment. Each parcel spent up to 24 hours on skins to pick up a little colour and texture, before being gently pressed. The vintage dictated that over 60% of the wine was wild fermented in older barrels, helping build layers of complexity into a wine of texture, perfume and intensity. This is the highest proportion of barrel ferment in any Terra Sancta Rosé yet.

FOOD MATCHING

From Caprese salad, to pan-fried snapper, and garlic roast chicken, the texture and concentration of Terra Sancta Rosé enhances and pairs perfectly with a wide range of food.