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**TERRA SANCTA ESTATE**  
**RIVERBLOCK**  
**CHARDONNAY**



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**VINTAGE:** 2019

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate: Riverblock

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**VARIETALS:**  
Chardonnay

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**ALCOHOL:** 13%

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**RESIDUAL SUGAR:** <1g/l (Dry)

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**pH:** 3.39

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**TA:** 7.6 g/l

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**CELLAR:** Great now and will cellar well through 2027.

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**TASTING NOTE**

Light straw in colour, the nose is fragrant with notes of lime, honeysuckle, vanilla and orange blossom. Citrus driven, it possesses lively acidity, and a full mouthfeel that extends across the palate with flavours of sweet lime and lemon curd, honey, mineral, and white peach. The finish is long and juicy with a touch of citrus pith and spice.

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**VINEYARD**

Terra Sancta's Riverblock Chardonnay planting is a north facing, one hectare block located above the Kawarau River. Planted in 2005 with three premium clones - (Mendoza, B95, B548), Riverblock sits on soils of alluvial schist and - very rare for Central Otago - a seam of limestone. The block is perfect for growing a Chardonnay that ideally expresses its unique environment, including the mineral rich soils in which it is planted.

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**VINTAGE**

2019 was characterised by warm conditions and steady rainfall throughout the entire growing season. Avoiding any damage from early spring frosts, the vines ripened nicely 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 excess leaves and ensure that the nascent bunches had plenty of space to grow. A longer growing season, and slower ripening produced fruit with depth and character.

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**VINIFICATION**

Hand picked to capture natural acidity, it was made in large format French oak puncheons, of which 10% were new, using wild fermentation. The Chardonnay underwent a natural, quite long (2 months), Spring malolactic fermentation. Minimal battonage. The wine was not fined prior to bottling.

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**FOOD MATCH**

Perfect with the classic pairings of Bluff oysters au natural, pan fried snapper, or a creamy pasta like Carbonara.