
**TERRA SANCTA ESTATE
PINOT NOIR ROSÉ**



TASTING NOTE

A gorgeous pale salmon hue, its fragrance is lifted and beguiling with hibiscus and wild red berries. A wine of great energy, it is complex and concentrated on the palate with apricot kernel, mandarin pith and provencal herbs. With distinctive minerality, it possesses lovely mouthfeel and a touch of tannin from skin contact and barrel fermentation. A seamless Rosé of great balance and poise, it has outstanding persistence.

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 Riverblock. For Terra Sancta, vintage 2022 marked six years of no-till regenerative agriculture. With our slow winter sheep grazing, and permanent flock of sheep and hens, the 51 tonnes of annual animal generated compost have made a real impact on our vine health and the health of the grapes. With every barrel and tank being a healthy native ferment (from Mysterious Diggings to Estate, and our Single Blocks), we have added nothing to any ferment. No acidification or any winemaker tricks - just pure vineyard.

VINTAGE

2022 delivered a rare combination of both quality and quantity. Not only did the season provide us with an abundance of great quality fruit, but the fruit possesses the qualities generally seen in much lower yielding vintages - purity and intensity of flavour. Our longest harvest on record, with all fruit handpicked, this was contributed to by the yields and a slow ripening period during April, with the final day of harvest being 13 May 2022. The first of our 2022 wines for release, this Rosé displays the balance and purity we would expect to see across our portfolio.

VINIFICATION

Picked - as always - from Sarah's Block and Riverblock - the Rose was hand harvested in 9 small parcels, ensuring that each pick was made at perfect balance. Each parcel spent between 2 and 26 hours on skins to pick up a little colour and texture, before being gently pressed. The outstanding quality of the fruit led to 100% native fermentation, with 36% of the ferment taking place in neutral french oak barrels, helping build layers of complexity into a wine of precision, balance and purity. Bottled at Terra Sancta estate in August 2022.

FOOD MATCHING

Very food friendly and versatile, this is the perfect wine to choose when a wide range of food is being eaten making it perfect for tapas, antipasto, long multi-course lunches and whenever "shared plates" are the order of the day.

VINTAGE: 2022

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: 5.7g/l

pH: 3.31

TA: g/l 11.1

PICKING DATE:
31 March - 9 April

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