
TERRA SANCTA ESTATE
RIVERBLOCK
CHARDONNAY



VINTAGE: 2022

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Chardonnay

ALCOHOL: 13%

RESIDUAL SUGAR: <1g/l (Dry)

pH: 3.19

TA: 6.9g/l

CELLAR: Delightful upon
release, it will cellar until 2031

TASTING NOTE

Golden straw in colour, a lifted and vibrant nose delivers beguiling floral notes accompanied by summer stone fruits. On the palate the wine is complex and concentrated with flavors of lime curd, ripe peach, yellow nectarine, quince and lemon pepper spice. Riverblock's hallmark mineral notes and purity of fruit are clearly evident, as is its long, lingering finish. A superb cool climate Chardonnay - bright, joyful and harmonious.

VINEYARD

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

VINTAGE

The fruit from our 2022 vintage possesses the qualities Terra Sancta looks for in all our wines - 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.

VINIFICATION

Hand picked and whole bunch pressed, Riverblock was made in 75% large format French oak puncheons and 25% in barrique, using wild fermentation. In barrel for 10 months in total including a natural four month Spring malolactic fermentation. Minimal battonage. The wine was not fined prior to bottling at Terra Sancta.

FOOD MATCH

Pan-fried salmon with a pine nut and olive salsa, roast chicken with preserved lemon or a creamy lemon seafood risotto.