
TERRA SANCTA SPECIAL RELEASE FIRST VINES ROSÉ



VINTAGE: 2022

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: 3.37

TA: 6.6g/l

CELLAR:
Ready to drink upon release in November 2023. We expect it will retain freshness for 5 years with secondary characteristics developing until 2029.

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 terroir, is farmed, picked and vinified with the intention of making a truly special, age worthy Rosé. Beautifully layered and perfumed, the fragrance is highly floral with honeysuckle and orange blossom, along with a touch of hazelnut. The palate is extraordinarily nuanced, with a rich, textured mouthfeel due to both barrel fermentation and 17 months in oak. Plush and vibrant, subtle yet powerful, it has flavours of tangerillo, quince, baked pear, custard and honey, along with almond, hazelnut and a touch of minerality. A Rosé possessing great energy, its power continues until the end leaving a lasting impression.

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 organically certified and farmed using Terra Sancta's regenerative viticulture program.

VINTAGE

Nature, along with meticulous farming, combined to deliver fruit with purity and intensity across Terra Sancta. Our longest harvest on record due to a slow ripening period during April, our final day of harvest was 13 May 2022. With a vintage as good as 2022, it was only natural that we create this exceptional Rosé.

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, it had a total of 17 months in barrel. The wine is unfinned and was Estate bottled at Terra Sancta.

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.