
TERRA SANCTA SPECIAL RELEASE
THE ITALIAN



VINTAGE: Multi Vintage: 4th release:
2017, 2019, 2020, 2021, 2022

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate - Felton Road. Winery Hill and Little Italy.

SOILS: Predominantly alluvial schist

VARIETALS: Lagrein, Dolcetto and Barbera

ALCOHOL: 13%

RESIDUAL SUGAR: <1 g/l

pH: 3.53

TA: 6.15g/l

CELLAR: Drink now, or cellar for up to 6 years.

TASTING NOTE

Delicately perfumed, it has a mix of bright florals, red berries, cherries and spice on the palate. With supple tannins and a backbone of vibrant acidity, this is a graceful, high energy and harmonious wine.

VINEYARD

Three cool climate Northern Italian varietals - Barbera and Dolcetto from Piemonte and Lagrein from Alto Adige - have perfectly integrated into their new cool climate, Bannockburn home. The Barbera and Dolcetto are planted at 5,000 vines to the hectare, trained very low to the ground to capture the maximum heat on a north facing slope by the winery in soils very similar to, and altitudes identical to the town of Alba. The Lagrein is planted in the soils we could find closest to those of the Adige - in this case quartz rock gravels by Jackson's and Lola's Blocks. Whilst the fruit is definitely of the varietal, some factors of our Felton Road estate and Central Otago sunlight, have created fruit with more joy and vibrancy than in the majority of Italian grown fruit, without losing any of the tannin that gives these wines their structure and hallmark characters.

VINTAGE

With only a small amount planted and noticing different points of interest and strength from vintage to vintage, we decided to forgo convention, and make a multi-vintage wine, that brought together the best characters of each varietal, from each vintage. Carefully crafted from multiple vintages our goal is to create the most complete wine. Some wine from each vintage has been held back to support our intention to deliver a consistently delicious multi-vintage wine at every release.

VINIFICATION

Made in barrel - primarily neutral oak, as the fruit itself provides lovely tannin. Experiments with oak have led us to a mix of 90% French and 10% Virginian oak. Made with a wild ferment, with no additives other than minimal sulphur at bottling, the key to this wine has been in the fastidious rare-for-New Zealand, multi-vintage approach to blending, creating a wine of real substance, complexity and quality.

FOOD & WINE

Pair with mushroom risotto, a wood fired pizza, or a classic Italian Osso Buco