

# VINO FINO

Explore a World of Wine

## TERRA SANCTA RIVERBLOCK CHARDONNAY 2022



\$37.99

Product Code:	5697	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"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 flavours 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.

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.

Hand picked and whole bunch pressed, Riverblock was made in 75% large format French oak puncheons and 25% inbarrique, 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."

#### 5 Stars Michael Cooper (2022 Vintage)

"The classy, finely crafted 2022 vintage was estate-grown, hand-harvested, and fermented and matured for 10 months in a 3:1 mix of French oak puncheons and barriques (10 per cent new). Bright, light yellow/green, it is mouthfilling and sweet-

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fruited, with generous, ripe, stonefruit flavours, fresh acidity and a rich, harmonious finish. Concentrated, savoury and finely textured, it's already delicious, but well worth cellaring to 2025+."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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