
TERRA SANCTA
APERITIVO BOTANICAL
Central Otago
Harvest Edition



PROVENANCE: The vineyards of Terra Sancta and secret spots around Central Otago.

SEASON: Autumn Harvest: March - May.

BOTANICALS: Pinot Gris wine base combined with a secret blend of 16 botanical sourced by Terra Sancta including Kanuka, Horopito, Rosehip, Elderberry, Yarrow, Thyme, Sage, Hawthorne & Artichoke.

ALCOHOL: 18.5%

NO ARTIFICIAL COLOURING, PRESERVATIVES OR ADDITIVES. 100% NATURAL

STORAGE: Due to natural colour, store in a cool dark place. Will cellar unopened for at least 5 years. But why would you?

USE BY: For optimal aromatics and flavour we recommend refrigerating once opened and drinking within one month.

ABOUT

From wild and beautiful Central Otago, comes New Zealand's first artisanal wine-based botanical Aperitivo. Created by Terra Sancta's resident Witch, Seer and Alchemist, it is made from the botanicals that surround our Bannockburn vineyards. "Aperitivo" stems from the Latin word *Aperire* meaning "to open". Designed to be consumed at the start of either lunch or dinner as an Aperitivo, it will open you digestively and socially all whilst providing a portal - an opening - into our special part of the world - Terra Sancta in Bannockburn, Central Otago.

HARVEST

Foraged from Terra Sancta's Bannockburn vineyards and surrounds during our wine grape harvest, it expresses the character of our special part of the world at our favourite time of year. From March through to May, botanicals of every kind are collected by the Terra Sancta team from the vineyard, the banks of the Kawarau River and Central Otago and stored in our winery in preparation for drying and extraction.

CREATION

A result of exploration, experimentation, persistence and alchemy, the path to creation began in 2017. With careful study and trial of over 30 medicinal and flavorful flowers, fruits, bark, leaves, roots and seeds, the final secret blend of 16 botanicals was created in December 2019. Each botanical extraction is prepared from scratch by Terra Sancta before blending with the wine base. Entirely natural with no added colour. Bottled on site at Terra Sancta under cork and wax.

TASTING NOTE

Energy. Intensity. Vibrancy. Brilliant red. Captivating perfume. Fresh strawberries, elderberries, brambles. Herbal notes. Thyme, sage, wormwood. Spicy horopito, tangy citrus. Perfect balance. Gentle bitterness. Ambrosian finish. Persists. Delicious.

SERVE

Option 1 - On the Rocks - pour 60ml into a glass over ice.

Option 2 - Cube and a Splash - as above, but with the addition of a splash of soda (or to taste). Add mint and a slice of orange for additional finesse.

Option 3 - Terra Sancta Botanical Spritz - 1:1:splash - as above but with the addition of 60ml dry sparkling wine (Prosecco or similar).

Option 4 - Experimentation is encouraged - tell us your favourite recipe on Instagram @terrasanctawine #TerraSanctaBotanical #TSBotanicalSpritz #spritzlife