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TERRA SANCTA ESTATE

## DOLCETTO



### TASTING NOTE

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**VINTAGE:** 2024

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**APPELLATION:**  
Bannockburn, Central Otago

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

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**SOILS:** Predominantly alluvial schist

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**VARIETAL:** Dolcetto

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**ALCOHOL:** 12.5%

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**RESIDUAL SUGAR:** <1 g/L

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**pH:** 3.56

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**TA:** 5.7 g/L

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**CELLAR:** Drink now, or cellar until 2030

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Our inaugural release of Dolcetto is a fresh expression of this variety famously grown in the Piedmonte region of Northern Italy. Aromatically perfumed and inviting, the nose opens with vibrant red fruits, florals and subtle notes of sandalwood. On the palate, it is finely structured, with a beautiful line of fresh acidity and fine tannins that coat the mouth. Red cherry and berry fruits sit alongside licorice and gentle baking spices, giving the wine both charm and quiet seriousness. There is a lovely grip on the mid-palate, balanced by energy and lift, and the finish is long and dry.

### VINEYARD

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Dolcetto from Piedmonte has perfectly integrated into its cool climate, Bannockburn home. The southernmost planting in the world, it is 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. 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 this wine its hallmark characteristics.

### VINTAGE

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The 2024 vintage in Bannockburn started with favourable spring conditions, leading to a normal crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A 24 January frost caused no major damage. A very dry summer, ended by welcome rain on 21 February, along with cool nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our vines produced high-quality fruit, reflected in the vibrant flavour and complexity of this Dolcetto.

### VINIFICATION

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Fermented using native yeasts, it was aged in a large format oak Garbellotto for 15 months and made with no additives other than minimal sulphur to ensure ageability. Bottled on site at Terra Sancta in September 2025.

### FOOD & WINE

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Pair with Italian inspired food from Dolcetto's homeland eg eggplant parmigiana or a woodfired margherita pizza. Keep it rustic, and delicious.