
TERRA SANCTA ESTATE
MIRO'S BLOCK
OLD VINE
FIELD BLEND



VINTAGE: 2025

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate:
Jackson's Block & Miro's Block

VARIETALS:
Gewurztraminer, Riesling
Pinot Gris

ALCOHOL: 13%

RESIDUAL SUGAR: 3.7g/l

pH: 3.29

TA: 6.3 g/l

CELLAR: accessible now
(2026) and will develop in
bottle until 2035.

TASTING NOTE

The 2025 Old Vine Field Blend is a beautifully poised and expressive wine, opening with aromas of nashi pear, white florals and honeysuckle, layered with hints of ginger and delicate toffee. The palate is concentrated yet energetic, showing preserved citrus, ripe orchard fruits and subtle stone fruit woven together with white pepper, savoury complexity and a distinctive mineral edge. Textural, vibrant and quietly powerful, the wine finishes long and lifted, with remarkable drive, freshness and persistence.

VINEYARD

Jackson's Block is home to some of the first vines planted in Bannockburn including ten rows of 1991 planted, own rooted Gewurztraminer. Miro's Block Riesling was planted in 1995. These mature, own rooted vines produce fruit possessing old vine concentration and finesse. Pinot Gris from the Estate adds to the delicious fruit and complexity of the completed blend.

VINTAGE

Spring began warm and wet, with strong early growth, before a rare frost on 3 November cut yields across the region. Our sheltered sites fared better than most, though yields were reduced. From mid-November to February, a long drought set in, testing the vines with months of intense dryness. The deep roots of our old vines proved their resilience, producing fruit of striking quality. Harvest commenced on 25 March and unfolded slowly over six weeks, allowing selectivity in picking. The fruit that arrived was exceptional: concentrated, flavourful, and full of energy.

VINIFICATION

Gewurztraminer from Jackson's Block was hand harvested and destemmed before gentle pressing and settling overnight. A portion was racked to a small stainless steel tank for cool fermentation with the balance fermented at warmer temperatures in a 500 litre French barrel. The Miro's Riesling was hand harvested 2 weeks later and fermented in a small steel tank. The Gewurztraminer and the Miro's Riesling were blended along with Estate Pinot Gris in July and left to harmonise before bottling on 13 November 2025.

FOOD MATCHING

Pork dumplings with ginger and sesame or Vietnamese rice paper rolls with fresh herbs.