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**TERRA SANCTA ESTATE**  
**PINOT NOIR**



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**VINTAGE:** 2024

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate

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**VARIETAL:** Pinot Noir

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**ALCOHOL:** 13.0 %

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

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**pH:** 3.79

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**TA:** 5.6g/l

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**CELLAR:** Accessible upon release (2025), it will continue to develop complexity in the bottle for 9+ years.

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**TASTING NOTE**

Medium ruby in colour, with a lifted and layered nose of nutmeg, chocolate, red cherries, and licorice. The palate is concentrated yet refined, offering vibrant red plums and cherries, licorice root, and hints of sandalwood. Silky fruit tannins and a core of minerality provide elegance and balance. The long, satisfying finish lingers with wild thyme and spice. A thoughtful and structured Pinot Noir that will age beautifully.

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**VINEYARD**

The Estate Pinot Noir expresses the unique terroir of Terra Sancta Estate on Felton Road, reflecting the aspect, soil type, vine age and microclimate of each block that contributes to the final Estate Pinot Noir. Fruit in the darker berries and stone fruit spectrum is a hallmark of the Felton Road side of Bannockburn which is evident in this wine. This wine's depth and character can be attributed to the majority of fruit being sourced from our oldest vines on Slapjack Block and Sarah's Block.

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**VINTAGE**

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, and a welcome rain on 21 February, along with cooler nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our mature vines produced high-quality fruit, reflected in the vibrant flavour and complexity of the 2024 Estate Pinot Noir.

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**VINIFICATION**

Picked early to capture natural acidity and freshness, the Estate Pinot Noir was fermented with wild yeast and aged for 10 months in a mixture of barrique and large format oak. Made with no additives, it was neither fined nor filtered, and was bottled on site at Terra Sancta 18 February 2025.

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**FOOD MATCHING**

Roasted mushroom tart with caramelized onions, thyme and goats cheese or herb roasted porchetta with fennel and rosemary.