
TERRA SANCTA ESTATE
PINOT NOIR



VINTAGE: 2025

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate

VARIETAL: Pinot Noir

ALCOHOL: 13.0%

RESIDUAL SUGAR: <1 g/L

pH: 3.75

TA: 6 g/L

CELLAR: Accessible upon release (2026), it will continue to develop complexity in the bottle for 9+ years.

TASTING NOTE

A complex and layered nose of dark cherries, blackberries and blueberries, interwoven with wild thyme, cinnamon and subtle spice. The palate is beautifully poised, with dark cherry and boysenberry complemented by savoury herbs, spice and a distinctive mineral quality. Silky, finely textured tannins create a seamless harmony between fruit and structure. With a long finish that reveals sandalwood and wild thyme flowers, this is an Estate Pinot Noir of remarkable balance, elegance and complexity.

VINEYARD

The Estate Pinot Noir expresses the unique terroir of our vineyards at the far end of Felton Road. Darker berry and stone fruit characters are a hallmark of this side of Bannockburn, while the wine's depth and character reflect the significant contribution of our oldest vines on Slapjack Block and Sarah's Block.

VINTAGE

Spring began warm and wet before a rare frost on 3 November reduced yields across the region. This was followed by a long, dry summer, testing the vines through months of intense drought. The deep roots of our old vines proved their resilience, producing fruit of striking quality. Harvest began on 25 March and unfolded slowly over six weeks, allowing exceptional selectivity in picking. The resulting wines show concentration, energy, depth and balance.

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 barriques and large format oak. Made with no additives, it was neither fined nor filtered, and was bottled on site at Terra Sancta on 27 March 2026.

FOOD MATCHING

Roasted aubergine with black garlic, tahini and herbs; or grilled salmon with pomegranate, sumac and fresh herbs.