

TERRA SANCTA ESTATE
PINOT NOIR ROSÉ



VINTAGE: 2025

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Sarah's Block, Slapjack Block, and Riverblock.

SOILS:
Limestone (Riverblock), Alluvial schist and Lochar gravels (Sarah's Block) and clay (Slapjack Block).

VARIETALS: Pinot Noir

ALCOHOL: 12.5%

RESIDUAL SUGAR: 5.6g/l

pH: 3.23

TA: 7.4g/l

CELLAR:
Due to its acidity and barrel fermentation it will cellar for at least five years.

TASTING NOTE

The quality of the fruit and the vineyard is unmistakable, and unique in the world of New Zealand Rosé. The wine delivers exactly what you would expect from these vines. A luminous rose-gold hue reveals aromas of crushed flowers, orange blossom, mandarin, and fresh strawberries. The palate brims with bergamot, thyme flowers, red berries, and blood orange, layered over a mineral undertone. Textural, with cloud-like softness and a line of bright acidity, it carries a strikingly long finish. A sophisticated, balanced, harmonious—and above all—delicious Rosé.

VINEYARD

Prioritised from farm to bottle, the core of this wine is 30-year-old, own-rooted Pinot Noir vines grown at the Terra Sancta Estate on Felton Road—identified as the best for Rosé. Over 70% of the fruit comes from Sarah's Block, planted in 1995, with the remainder from Slapjack Block (planted in 1991) and Riverblock. All fruit is hand-picked. Nine years of organic, no-till regenerative farming—including slow winter sheep grazing and a permanent flock—have significantly improved vine health and grape quality, evident in the wine's purity.

VINTAGE

The 2025 vintage was like the journey of Odysseus—a series of challenges ending in triumph. 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 exceptional selectivity in picking. The fruit that arrived was beautiful: concentrated, flavourful, and full of energy. The resulting wines show vivid character, depth, and balance.

VINIFICATION

The Pinot Noir was hand-harvested in 12 small parcels, each left briefly on skins to capture a touch of colour and texture. With 100% native fermentation and 65% of the ferment taking place in neutral French oak barrels and a large-format Garbellotto oak cask, the winemaking delivered depth, texture, and complexity. Bottled at Terra Sancta in September 2025.

FOOD MATCHING

Seafood chowder, paella, roast chicken, blackened fish, and risotto are all elevated by Terra Sancta Rosé—as is life.