
TERRA SANCTA ESTATE PINOT NOIR ROSÉ



VINTAGE: 2026

APPELLATION:
Bannockburn, Central Otago

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

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

VARIETALS: Pinot Noir

ALCOHOL: 12.5%

RESIDUAL SUGAR: 5.5 g/L

pH: 3.36

TA: 7.4 g/L

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

TASTING NOTE

Pale salmon in colour, fragrant lifted florals and guava lead into generous, richly flavoured stone fruit, with ripe peach and apricot complemented by fresh lime and a distinctive savoury edge. The palate has impressive weight and texture, balanced by vibrant acidity and fine structure. Balanced, complex and energetic, with a long dry finish, this wine reflects 15 years dedicated to the pursuit of making delicious, high quality Rosé.

VINEYARD

Prioritised from vineyard to winery, the core of the 2026 Rosé is Abel clone Pinot Noir from Riverblock, together with Abel and UCD clones from Sarah's Block. These vines deliver outstanding Pinot Noir, with the Abel clone particularly valued for its completeness, combining fruit, structure and savoury complexity. All fruit is harvested from our organically certified and regeneratively farmed vines. Ten years of organic, no-till farming, together with slow winter sheep grazing and our permanent flock, have built balance and health in our soils and vines, reflected in the quality and purity of the fruit used to craft Terra Sancta Rosé.

VINTAGE

The 2026 vintage was defined by a cool and challenging growing season, with summer 13% colder than our previous coldest season on record. Cool conditions continued into autumn, dramatically slowing ripening and pushing the start of harvest to 7 April, the first time in our history that picking has not commenced in March. The prolonged season meant achieving the desired balance of ripeness and acidity took weeks longer than average. This extended ripening period is reflected in a wine combining beautifully developed, generous fruit with the freshness and energy of an exceptionally cool vintage.

VINIFICATION

Pinot Noir was harvested in 6 parcels, each left briefly on skins to capture a touch of colour and texture. With 100% native fermentation and 62% of the ferment taking place in neutral French oak barrels, the winemaking delivered depth, texture, and complexity. Due to the lateness of the vintage, it was bottled at Terra Sancta in the second half of September.

FOOD MATCHING

The most versatile food wine, it is particularly suited to antipasti, grilled prawns with lime and chilli, fish tacos, and Niçoise salad.