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**TERRA SANCTA**  
**Extra Virgin Olive Oil**  
**Terrôir Selection**



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**TASTING NOTE**

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**VINTAGE:** 2023

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**APPELLATION:**  
Hawkes Bay

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**GROVE:**  
The Terraces, Hawke's Bay

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**VARIETALS:**  
The Terra Sancta Extra Virgin Olive oil contains: Frantoio, Picual, Picholene, Koreneki, Barnea & Lecchino.

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**Polyphenols (mg/kg):** 106

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**Free Fatty Acids:** 0.29

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**Organoleptic/Sensory:**

- Fruity: 5.3
- Bitterness: 3
- Pungent: 3

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**USE BY:** 24 months after bottling (see label for details)

A unique mix of Mediterranean olive varieties planted on volcanic terraces in the Hawke's Bay formed by the 1886 Mt Tarawera eruptions, combine with a perfect microclimate to create this Extra Virgin Olive Oil. Individually selected olives, each gently hand pressed, create an aromatic extra virgin oil with perfect balance, poise, complexity and freshness. Possessing flavours of banana with a hint of citrus, along with roast artichoke and pine nut, it finishes with white pepper and lingering horopito spice.

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**GROVE**

Inland and planted on a north facing sloped site, the Terraces Grove enjoys an ideal Mediterranean climate - warm and dry with a low night time temperatures and daytime heat during the growing season. The soils and history of the site on a river terrace are ideally suited to growing olives. Free draining and complex, there are plenty of natural advantages and an important contribution to flavour, texture and character. This is critical in the growing of multiple varieties where complexity and balance are all important.

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**VINTAGE**

The 2023 vintage was difficult indeed given the summer storms that lashed New Zealand. The olives generally from 2023 are mild in nature, however the Terra Sancta 2023 vintage is anything but! Awarded a coveted gold medal at the New Zealand Olive Oil awards, in vintages like this, it is critical to know where your olive oil is from and know that only the very best parcels make the final blend.

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**MAKING**

The best olives are hand selected, and cold pressed, yielding a low but highly flavorful yield of 10.5%. Once pressed, the fresh oil is tasted by the Terra Sancta team, and a blend of the perfect ratios of the varieties is selected to achieve balanced texture, fruit, concentration, bitterness and spice on the finish.

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**SERVING**

Good enough to drink (if you don't feel like wine!), it's also delicious with sourdough, garnished with sea salt. Pour over mozzarella, basil and summer tomatoes; use it to dress fresh greens; toss through both cooked pasta and drizzle over pizza to enhance flavour and texture.