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



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**TASTING NOTE**

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**VINTAGE:** 2025

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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: Picholene, Frantoio & Koreneki.

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**Polyphenols (mg/kg):** 263

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**Free Fatty Acids:** 0.1

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**Organoleptic/Sensory:**

- Fruity: 4.0
  - Bitterness: 3.5
  - Pungent: 3.5
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**HARVEST & BOTTLING DATE**  
The fruit was harvested between May 25 (the Frantoio) through to July 7 (the Picholene), The oil was bottled on August 8th, and has a best by date 24 months after this.

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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. The 2025 vintage is characterized by Tuscan-style spice, flavours of artichokes and pine nuts, with a touch of banana. The highlight of the Oil is the texture, rich mouthfeel with perfect balance, poise, complexity and freshness, it finishes with nutmeg and lingering horopito spice.

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**GROVE**

Inland and planted on north facing sloped sites, the Terra Sancta Groves have hot days and cool nights - resulting in great freshness and spice in the finished oil. The soils and on the 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.

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**VINTAGE**

The 2025 vintage Terra Sancta Extra Virgin Olive Oil has the highest polyphenols of any of our 12 vintages. The olives generally from 2025 across the region were mild in nature, however the Terra Sancta 2025 vintage is anything but! Chosen from only the very best parcels from the groves, early picking, and good work in the grove resulted in very high polyphenol olive oil.

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**MAKING**

The best olives are hand selected, and cold pressed, yielding a low but highly flavorful yield in 2025 of 11%. Once pressed, multiple parcels of the fresh oil are tasted by the Terra Sancta team, and a blend of the varieties is selected to achieve balanced texture, fruit, concentration, bitterness and spice on the finish, that is the hallmarks of one of New Zealand's greatest extra virgin olive oils.

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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.