

TERRA SANCTA ESTATE

OLD VINE
FIELD BLEND



TASTING NOTE

A captivating and exotic white aromatic blend, it opens with white florals, turkish delight, and an intriguing note of carob, with star anise in the background. The palate is layered with ginger, honeycomb, and tropical jackfruit, carried by dancing acidity. Complex and highly engaging, it finishes long and uplifting, leaving a lasting impression.

VINEYARD

Jackson's Block is home to some of the first vines planted in Bannockburn including ten rows of 1991 planted, own rooted Gewurztraminer. Miro's Block Riesling was planted in 1995. These mature, own rooted vines produce fruit possessing old vine concentration and finesse. Pinot Gris from the Estate adds to the delicious fruit and complexity of the completed blend.

VINTAGE

The 2024 vintage in Bannockburn started with favourable spring conditions, leading to a normal crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A 24 January frost caused no major damage, and a welcome rain on 21 February, along with cooler nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our mature vines produced high-quality fruit, reflected in the vibrant flavour and complexity of this field blend.

VINIFICATION

Gewurztraminer from Jackson's Block was hand harvested and destemmed before gentle pressing and settling overnight. A portion was racked to a small stainless steel tank for cool fermentation with the balance fermented at warmer temperatures in a 500 litre French barrel. The Miro's Riesling was hand harvested 2 weeks later and fermented in a small steel tank. The Gewurztraminer and the Miro's Riesling were blended along with Estate Pinot Gris in July and left to harmonise before bottling on 30 October 2024 at Terra Sancta.

FOOD MATCHING

Vietnamese rice paper rolls with mango and herbs or Thai green curry with market fish.

VINTAGE: 2024

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate:
Jackson's Block & Miro's Block

VARIETALS:
Gewurztraminer, Riesling
Pinot Gris

ALCOHOL: 13%

RESIDUAL SUGAR: 5.6g/l

pH: 3.05

TA: 7.6 g/l

CELLAR: accessible now
(2025) and will develop in
bottle until 2034.