
TERRA SANCTA ESTATE PINOT NOIR ROSÉ



VINTAGE: 2024

APPELLATION:
Bannockburn, Central Otago

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

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

VARIETALS: Pinot Noir

ALCOHOL: 13.0%

RESIDUAL SUGAR: 5.6g/l

pH: 3.29

TA: 6.45g/l

PICKING DATE:
26th March - 19th April

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

TASTING NOTE

A beautiful pale salmon hue, it immediately captivates with its densely layered nose of sweet citrus, fresh raspberries, raspberry leaf and flowering thyme. On the palate, vibrant flavours of mandarin, red berries, passionfruit, thyme and spices are balanced by soft acidity and a subtle savoury edge. Its beautiful pillowy texture and light tannins from barrel fermentation and time in neutral oak impart depth, while its lovely minerality carries through to an elegant, persistent finish with hallmark wild herbs. A classic expression of Terra Sancta Rosé, it delights with its concentration and complexity.

VINEYARD

Prioritised from the farm to bottle, it is made from outstanding Pinot Noir grown at Terra Sancta Estate on Felton Road, identified as the best for Rosé. With an average vine age of 25 years, over 70% of the fruit is handpicked from own rooted vines on Sarah's Block planted in 1995, with the remaining Pinot Noir from 1991 planted Slapjack Block, along with Riverblock and Shingle Beach. Eight years of organic, no-till regenerative farming, including our slow winter sheep grazing, and permanent flock of sheep have made a real impact on our vine health and the health of the grapes which is evident in its purity.

VINTAGE

The 2024 vintage in Bannockburn started with favourable spring conditions, leading to an excellent 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 welcome rain on 21 February, along with cooler nights, supported slow and even ripening through to a harvest starting later than usual on 26 March. The 2024 season saw our old vines produce high-quality fruit - which is reflected in the vibrant flavour and complexity of the 2024 Rosé.

VINIFICATION

The Pinot Noir was hand harvested in 12 small parcels, and fermented separately before blending, creating complexity. Each parcel spent just the right amount of time on skins to pick up a little colour and texture, before being gently pressed. The outstanding quality of the fruit led to 100% native fermentation, with 50% of the ferment taking place in neutral french oak barrels, and a large format Oak Garbellotto, helping build additional layers of complexity. Bottled at Terra Sancta in September 2024.

FOOD MATCHING

Due to its acidity, complexity and concentration, this is the most versatile food Rosé and a match for a smorgasbord of cuisine, including ceviche, grilled fish tacos, paella and to accompany a classic antipasto platter.