TERRA SANCTA PINOT NOIR ROSÉ 2024

VINO FINO Explore a World of Wine



\$25.99

"From one vintage to the next, this is one of the country's leading rosés" Michael Cooper

Product Code:	5642	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	13.0%
Style:	Rosé	Grape:	100% Pinot Noir
		Natural:	Vegan Friendly





Free Shipping for Christchurch orders \$150.00 and over



VIEW PRODUCT ONLINE

TASTING NOTES

Terra Sancta Pinot Noir Rosé has become a staple on our shop floor over the last few years, and we're not the only ones who can't get enough of this delicious Rosé with leading wine critic Michael Cooper rating it as a "Super Classic New Zealand Wine" and describing it as '...one of the country's leading rosés'.

Crafted entirely from top quality Central Otago Pinot Noir grapes from the Terra Sancta Felton Road vineyard. Terra Sancta take the production of Rosé very seriously and it shows; the proof is in the bottle. The pedigree is well and truly intact with the 2024 release, an absolute stunner once again.

Winery notes (2024 Vintage)

"Terra Sancta is a leader in the art of creating beautiful Rosé. The only Rosé in New Zealand rated a "Super Classic" by wine writer Michael Cooper, the superb quality of fruit sourced from Terra Sancta's Felton Road Estate in Bannockburn, Central Otago and intentional winemaking result in an outstanding Rosé. With hallmark bright berry flavours, balance, energy, depth and a dry finish, this is a serious Rosé which is seriously delicious.

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.

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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."

Reviews for previous vintages below...

5 Stars & Super Classic, Michael Cooper, December 2023 (2023 Vintage)

"From one vintage to the next, this is one of the country's top rosés. Estate-grown and hand-harvested, the 2023 vintage is a distinctive wine and arguably the best yet. It was mostly (60 per cent) barrel-fermented; 40 per cent of the blend was tank-fermented and barrel-aged. Pale pink, it is weighty and finely balanced, with strong peach, strawberry and spice flavours, complex and savoury, and a dry, very harmonious finish."

5 Stars & 93/100 Sam Kim, Wine Orbit, October 2022 (2022 Vintage)

"Fabulously elegant and delicately fragrant, the wine shows white flesh stone fruit, lemon pith, apple and floral aromas with a hint of sweet strawberry. The palate is equally charming with fine focus and silky flow, beautifully complemented by juicy fruit flavours and vibrant acidity, finishing lingering and delightfully crisp dry. At its best: now to 2025."

CONTACT VINO FINO

OPEN HOURS

VISIT VINO FINO

188 Durham St South, Christchurch

Phone: 03 365 5134 https://vinofino.co.nz 10am to 6pm - Monday to Friday 10am to 5pm - Saturday *Closed Public Holidays*

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