

VINO FINO

Explore a World of Wine

TERRA SANCTA PINOT NOIR ROSÉ 2025



\$26.99

Consistently one of New Zealand's leading Rosés

TOP
SELLER



Product Code:	5642	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	12.5%
Style:	Rosé	Grape:	100% Pinot Noir
		Natural:	Vegan Friendly



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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 2025 release, an absolute stunner once again.

Winery notes (2025 Vintage)

"The quality of the fruit and the vineyard is unmistakable, and unique in the world of New Zealand Rosé. The wine delivers exactly what you would expect from these vines. A luminous rose-gold hue reveals aromas of crushed flowers, orange blossom, mandarin, and fresh strawberries. The palate brims with bergamot, thyme flowers, red berries, and blood orange, layered over a mineral undertone. Textural, with cloud-like softness and a line of bright acidity, it carries a strikingly long finish. A sophisticated, balanced, harmonious—and above all—delicious Rosé.

Prioritised from farm to bottle, the core of this wine is 30-year-old, own-rooted Pinot Noir vines grown at the Terra Sancta

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Estate on Felton Road—identified as the best for Rosé. Over 70% of the fruit comes from Sarah's Block, planted in 1995, with the remainder from Slapjack Block (planted in 1991) and Riverblock. All fruit is hand-picked. Nine years of organic, no-till regenerative farming—including slow winter sheep grazing and a permanent flock—have significantly improved vine health and grape quality, evident in the wine's purity.

The Pinot Noir was hand-harvested in 12 small parcels, each left briefly on skins to capture a touch of colour and texture. With 100% native fermentation and 65% of the ferment taking place in neutral French oak barrels and a large-format Garbellotto oak cask, the winemaking delivered depth, texture, and complexity. Bottled at Terra Sancta in September 2025."

5 Stars & 95/100 Stephen Wong MW, The Real Review, February 2026 (2025 Vintage)

"Pale onion-skin. A savoury, zingy nose with light reduction which blows off to reveal white peach, rosehip tea and savoury marjoram notes against wild strawberry juice. Complex, intricate and long with strongly savoury, grapefruit pith and dried orange peel notes which evolve to Szechuan peppercorn and pot-pourri on the bone-dry finish. A little restrained today but there is excellent balancing acidity here with a tart cherry bite which promises well. This is an age-worthy rosé."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch