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



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**VINTAGE:** 2020

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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: Frantoio, Picual, Picholene, Koreneki, Manzanilla & Lecchino.

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**Polyphenols (mg/kg):** 109

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**Free Fatty Acids:** 0.29

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**Organoleptic/Sensory:**

- Fruity: 4.1
- Bitterness: 2.1
- Pungent: 2.8

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**USE BY:** 24 months after bottling (see label for details)

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**TASTING NOTE**

A unique mix of Mediterranean olive varietals planted on volcanic terraces in the Hawke's Bay formed by the 1886 Mt Tarawera eruptions combine with a perfect microclimate to create this Terra Sancta Terrôir Selection Extra Virgin Olive Oil. Individually selected olives, each gently hand pressed, creates an aromatic extra virgin oil with perfect balance, poise, complexity and freshness. Notes of artichoke, tomato leaf, and fresh herbs on the nose, are followed by a textural mouthfeel, and a touch of white pepper and horopito on the finish.

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**GROVE**

Inland and planted on a north facing sloped site, the Terraces Grove enjoys an ideal Mediterranean climate - warm and dry with a low night time temperature and daytime heat during the growing season. The soils and history of the site on a 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. This is critical in the growing of multiple varieties where complexity and balance are all important.

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**VINTAGE**

In the same way as wine reflects a growing season, so does the best Extra Virgin Olive Oil. The 2020 vintage was characterized by slow ripening, giving significant complexity and depth to the olive oil pressed from the very best fruit. 2020 rates with 2017 as the best vintage to date. Made in very limited quantities.

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**MAKING**

The best olives are hand selected, and cold pressed, yielding a low (but highly flavorful) yield of 11%. Once pressed the fresh oil is tasted by the Terra Sancta team, and a blend of the perfect ratios of the varietals is selected, to achieve a perfect balance of texture, fruit characters, bitterness and spice on the finish along with just the right concentration of flavor.

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**SERVING**

Pour liberally over fresh crusty bread, garnish with sea salt and enjoy the purity of the Terra Sancta Extra Virgin Olive Oil. Pour generously over Mozzarella and as a stand-alone dressing over fresh greens. Toss through the finest pasta and drizzle over pizza to enhance flavour and texture.