
TERRA SANCTA ESTATE
MYSTERIOUS DIGGINGS
DESSERT RIESLING



APPELLATION:
Bannockburn Central Otago

VINEYARD/BLOCK:
Sancta vineyard: – Slapjack
Block and Miro’s Block

VARIETALS:
Riesling

ALCOHOL:
9.5%

RESIDUAL SUGAR:
135g/l

pH:
3.18

TA:
7.2 g/l

RELEASE DATE:
September 2012

CASES PRODUCED:
144 (375ml bottles)

WINE

VINTAGE: 2011

TASTING NOTE:

This is a rare and exotic wine made only in very special vintages. Peach, apricot, quince and lime zest on the nose give way to a richly flavoured wine framed by exquisite acidity. A special occasion in its own right, this wine is wonderful anytime as an aperitif, with dessert or any moment worthy of celebration and indulgence.

CELLARING NOTE: Up to 10 years

VINEYARD NOTE:

The Sancta vineyard is a gently sloping, north facing vineyard, running down from the hills behind toward the Kawarau River in front. Detailed analysis of the Slapjack Block shows that it is very high in schist gravels, most likely from the glaciers that filled the area in previous geological eras. Miro’s Block has only 7 rows of vines and is unique for its terraces cut into the east side of a steepish gully wall in the center of Sancta Vineyard. The vines were planted between 1991 - 1995.

HARVEST NOTES:

Rain in early autumn with cool nights and temperate days encouraged an unprecedented occurrence of botrytis in both our Riesling blocks. We harvested this “noble rot” to create this dessert Riesling. The ripe green bunches were harvested for Slapjack Block Riesling early in the season with the botrytis affected bunches left to hang until we harvested Miro’s Block a couple weeks later. All bunches with 30-50% botrytis were harvested with the brix around 30-32°.

VINIFICATION NOTES:

Hand-harvested grapes were left to soak overnight in the press. The juice was put through two press cycles to encourage more of the noble deliciousness. The flavours of the juice were pure and required no fining which is unusual for a wine of this style. The fermentation lasted about one month until the wine achieved the ultimate balance of exotic fruit flavour and fresh acidity.