
TERRA SANCTA ESTATE
MYSTERIOUS DIGGINGS
LATE HARVEST
GEWURZTRAMINER



APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta vineyard: Jackson's
Second

VARIETALS:
Gewurztraminer

ALCOHOL:
10%

RESIDUAL SUGAR:
129 g/l

pH:
3.28

TA:
5.4 g/l

RELEASE DATE:
December 2010

CASES PRODUCED:
83 (375ml)

WINE

VINTAGE: 2010

TASTING NOTE:

The essence of soil and stone, this wine has a seductive and expressive nose with stone fruit, honey and quince notes. The wine is concentrated yet lively with zesty acidity and minerality and a clean, lasting finish. Low in alcohol, this wine is amazing with blue cheese, winter nights and late conversation.

CELLARING NOTE: 10 years

VINEYARD NOTE:

Picked from a tiny block of 9 rows of old vine, (1991 planted) Gewurztraminer, the grapes were left hanging and picked 6 weeks after the rest of the vineyard. The vines were without leaves for the last three weeks before hand-harvesting on 15 June. Great flavour concentration came from the desiccation of the grapes. The wine is truly a treasure as we lose at least 75% of the weight of the grapes by leaving them to dry out naturally on the vines.

HARVEST NOTES:

After a cool winter, spring also had its fair share of the cold, with some frosts. The Sancta vineyard rode these frosts out as well. January was also cool, with February and March very dry and warm. It was not a typical year in Bannockburn and the late harvest wine has very piquant floral flavours making it quite unique.

VINIFICATION NOTES:

The hand harvested grapes were left to soak overnight in the press. The pressed juice was pumped over from the press tray and put through another press cycle. The juice was very lightly fined and racked to a stainless steel fermentation tank where a special Sauternes yeast was used to ferment the juice into a deliciously balanced wine.