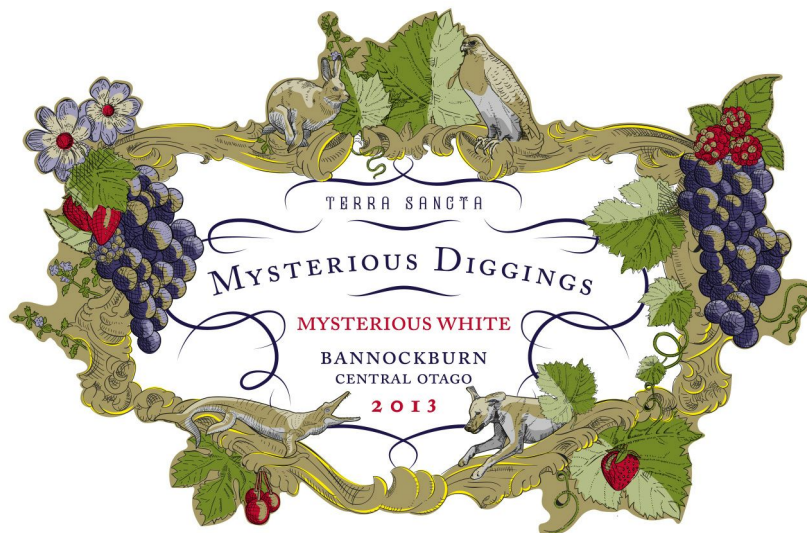

TERRA SANCTA ESTATE

MYSTERIOUS DIGGINGS
MYSTERIOUS WHITE



APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard.; Jackson's
Second, Miro's Block

VARIETALS:
Pinot Gris, Riesling,
Gewurztraminer, Muscat

ALCOHOL:
13.5%

RESIDUAL SUGAR:
4g/l

pH:
3.09

TA:
6g/l

RELEASE DATE:
01/12/2013

CASES PRODUCED:
260

WINE VINTAGE: 2013

TASTING NOTE: An intriguing wine from the first to the last lingering sensation with each noble varietal playing a special role in the ensemble. White flower, ginger spice, poached pear and lime zest aromas carry to a palate rich in all of these flavours and further enhanced by great texture and minerality.

CELLARING NOTE: Up to 8 years.

VINEYARD NOTE: The Terra Sancta Estate on Felton Road is unique - it is home to the oldest vines in the Cromwell Basin, the soils are threaded with glacial schist, and purple wild thyme grows freely throughout. Miro's and Jackson's Second are adjoining blocks on the southern end of the Sancta Vineyard. The Riesling and Gewurztraminer were planted in 1995 on their own rootstock and the Pinot Gris and Muscat were planted in 2006 showcasing the best of youth and maturity in these special vines.

HARVEST NOTES: The 2013 season had a very cool start leading to a late but healthy flowering. Veraison was unusually protracted despite the drier and warmer than usual February/March. Each block was picked at optimal ripeness which allowed us the unique opportunity to co-ferment 3 varietals and later blend in the refreshing old vine Riesling.

VINIFICATION NOTES: Muscat, Pinot Gris and Gewurztraminer from Jackson's Block were hand harvested together on the 8th April with a percentage destemmed before gentle pressing and settling overnight. A portion was racked to a small stainless steel tank for cool fermentation with the balance fermented at warmer temperatures in an old 500 liter french barrel. The Miro's Riesling was hand harvested on the 18th April undergoing a long, cool fermentation. The wine blended in July and left to harmonize before bottling at the end of August.
