
TERRA SANCTA ESTATE
MYSTERIOUS DIGGINGS
PINOT GRIS



APPELLATION:
Bannockburn Central Otago

VINEYARD/BLOCK:
Terra vineyard: Riverblock

VARIETALS:
Pinot Gris

ALCOHOL:
14%

RESIDUAL SUGAR:
5.1g/l

pH:
3.23

TA:
7.9 g/l

RELEASE DATE:
September 2012

CASES PRODUCED:
700

WINE

TASTING

Dry, crisp and refreshing, the Mysterious Diggings Pinot Gris is a delicious partner to the very best of times. The nose is laden with peach and apple aromas with the palate adding pear, ginger and citrus to the array of fruit flavours, concluding with a clean, dry finish. It is delicious on its own, and perfect with seafood, asian dishes, and cuisine on the lighter side. It is equally as wonderful when simply enjoyed with friends - on a terrace after work or lakeside with a picnic - this is a brilliant wine crafted specifically to be delicious on all occasions.

CELLARING NOTE: 3-5 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. The Pinot Gris comes from the Riverblock on Terra Vineyard.

HARVEST NOTES:

The 2012 vintage was wonderfully temperate, with evenly ripened grapes giving beautiful rich stone fruit flavours to our Pinot Gris. The Riverblock Pinot Gris was later developing. It was carefully monitored and finally picked later in April at the end of harvest, when the flavours came into perfect balance.

VINIFICATION NOTES:

Grapes were hand harvested from the Riverblock with 30% destemmed and most left to soak on skins overnight with the goal being more depth of character from the grapes. The pressed juice was settled overnight and racked to a stainless steel tank for a relatively cool fermentation which lasted 18 days. The wine was left on lees for a short time then left in tank through to bottling on the 10th August 2012.

VINTAGE: 2012

NOTE: