
TERRA SANCTA ESTATE
MYSTERIOUS DIGGINGS
PINOT GRIS



VINTAGE: 2014

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra vineyard: Riverblock

VARIETALS:
Pinot Gris

ALCOHOL:
13.5%

RESIDUAL SUGAR:
5.5g/l

pH:
3.18

TA:
6.6g/l

RELEASE DATE:
October 2014

TASTING NOTE:

A vibrant Pinot Gris with instant appeal, the nose is laden with pear and apple aromas, with the palate adding fresh peach, ginger and floral to the array of fruit flavours. Rare for a Pinot Gris, it combines texture and fruit weight with a clean, dry finish. It is beautiful on its own however due to its weight and texture is extremely food friendly and versatile pairing with anything from roast pork or parma ham to seafood and Thai and Vietnamese inspired dishes.

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, and is planted on soils comprised of quartz, schist, sandstone and limestone.

HARVEST NOTE:

The season had a very cool start leading to a late but healthy flowering. January brought a little more rain than usual to the vineyards before a warm and dry ripening period that carried all the way through harvest in April. This allowed the fruit to be picked at optimum balance and in pristine condition on April 11.

VINIFICATION NOTE:

Hand picked Pinot Gris grapes from our Riverblock in Terra Vineyard were whole bunch pressed while still cool in the morning. Preserving the intense fruit character and clean lines of this Pinot Gris is paramount in the winery so the fruit is handled very gently. Cool temperatures and exclusive use of stainless steel ensure maximum vineyard expression. After a long ferment texture was enhanced by aging on lees and the wine was then bottled unfiltered on 26 August 2014.