
TERRA SANCTA ESTATE
MYSTERIOUS DIGGINGS
PINOT GRIS



VINTAGE: 2015

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

VARIETALS:
Pinot Gris

ALCOHOL:
13.5%

RESIDUAL SUGAR:
5.5g/l

pH:
3.38

TA:
5.7 g/l

RELEASE DATE:
September 2015

TASTING NOTE:

The engaging fragrance of grapefruit, pear and ripe citrus on the nose and the rich fruit flavours that continue on the palate, reflect the hot, dry 2015 Bannockburn summer. Rare in a Pinot Gris, it combines both texture and concentration with a clean, dry, persistent finish. This balanced, delicious Pinot Gris is beautiful on its own, but also has the weight and texture to be a versatile food pairing with anything from roast pork or parma ham to seafood or Thai and Vietnamese inspired dishes.

CELLARING: 3-5 years

VINEYARD:

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. This Pinot Gris comes from Riverblock on the Terra Sancta Estate and is planted on soils comprised of quartz, schist, sandstone and limestone.

HARVEST:

Riverblock has consistently delivered Pinot Gris of exceptional quality and the 2015 vintage is no exception. The 2015 season was one of the driest on record with only 115mm of rain falling between October and April reducing yields and creating perfect ripening conditions for the concentrated and rich fruit evident in this Pinot Gris.

VINIFICATION:

Riverblock Pinot Gris was hand picked and whole bunch pressed while still cool on the morning of 7 April. Preserving the intense fruit character and clean lines of this Pinot Gris was paramount in the winery, with the fruit handled very gently. Cool fermentation temperatures in stainless steel tanks ensured maximum vineyard expression. Texture was enhanced by aging on lees and the wine was bottled unfiltered on 4 August 2015.