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TERRA SANCTA ESTATE  
**MYSTERIOUS DIGGINGS**  
**PINOT GRIS**



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**VINTAGE:** 2016

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate: Riverblock

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**VARIETALS:**  
Pinot Gris

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**ALCOHOL:**  
13.5%

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**RESIDUAL SUGAR:**  
4.4g/l

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**pH:**  
3.29

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**TA:**  
5.6 g/l

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**RELEASE DATE:**  
11 July 2016

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**TASTING NOTE:**

This delicious Pinot Gris has a captivating aroma of white flowers and zesty citrus which leads to concentrated flavours of pear, green apple and grapefruit. The 2016 vintage combines the excellent fruit concentration we have come to expect from Riverblock Pinot Gris with a distinctive steeliness and mineral quality to produce a focused Pinot Gris of complexity and interest. With excellent direction and energy, it has a clean, dry, persistent finish.

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**CELLARING:** 3-5 years

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**VINEYARD:**

This Pinot Gris comes from Riverblock on the Terra Sancta Estate and is planted on soils comprised of quartz, schist, sandstone and limestone reflected in this wine's mineral quality. The Pinot Gris varietal is a rare find in Bannockburn, and this site, on the edge of the Kawarau River in the dress circle of Central Otago Pinot Noir, is in a privileged position and consistently delivers Pinot Gris of exceptional quality.

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**HARVEST:**

A very unusual vintage in many respects, Bannockburn experienced a very cold winter, drought-like conditions, a high number of frosts and a hotter than average summer. For Terra Sancta this resulted in low yields and pristine quality. Just prior to harvest, whilst the warmth continued, low sunlight hours and therefore low UV radiation meant harvest ran for a protracted period as ripening slowed. These conditions produced fruit with excellent balance at lower than usual sugar levels.

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**VINIFICATION:**

Riverblock Pinot Gris was hand picked and whole bunch pressed while still cool on the morning of 13 April. Preserving the intense fruit character and clean lines of this Pinot Gris are 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, with very low sulphur and CO<sub>2</sub> on 8 July 2016.