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



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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra vineyard: Riverblock

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**VARIETALS:**  
Pinot Gris

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**ALCOHOL:**  
13.5%

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**RESIDUAL SUGAR:**  
4.8g/l

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**pH:**  
3.14

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**TA:**  
6 g/l

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**RELEASE DATE:**  
October 2013

**WINE VINTAGE:** 2013

**TASTING NOTE:**

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This is a delicious, complex Pinot Gris. The nose is laden with pear and apple aromas, with the palate adding fresh peach, ginger and citrus to the array of fruit flavours. The wine has incredible texture and fruit weight with a clean, dry finish. It is delicious on its own. It is also extremely food friendly, pairing with anything from roast pork or parma ham to seafood and Asian style dishes.

**CELLARING NOTE:** 3-5 years

**VINEYARD NOTE:**

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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, with the Gris block planted exclusively on Greywacke soils comprised of quartz, schist, sandstone and limestone.

**HARVEST NOTES:**

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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. The grapes were harvested disease free with lower brix and beautifully ripened acidity - perfect conditions for an aromatic, dry, weighty Pinot Gris.

**VINIFICATION NOTES:**

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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 25 days. The wine was left on lees for a short time then left in tank through to bottling on the 28th August 2013.