
TERRA SANCTA
MYSTERIOUS DIGGINGS
PINOT GRIS



VINTAGE: 2018

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock

SOILS:
Limestone & alluvial schist

VARIETALS:
Pinot Gris

ALCOHOL: 13.5%

RESIDUAL SUGAR: 4.6g/l

pH: 3.28

TA: 7.5 g/l

PICKING DATE:
13 March, 2018

CELLAR:
Drink on release, but will retain freshness for up to 5 years.

TASTING NOTE

The 2018 Mysterious Diggings Pinot Gris reflects a special site on limestone and schist soils, a unique climatic vintage, and vine age. These factors combine to make 2018 the strongest year in all Terra Sancta Pinot Gris Vintages. Low yields have delivered rich aromatics, masses of texture and concentration and real character. With white flowers, ginger and sweet lime on the nose, mouth filling texture and brilliant acidity wrapping around a mid palate of pears, quince and frangipani, the wine finishes with real length, balance, minerality and subtle herbaceousness.

VINEYARD

This Pinot Gris comes from Riverblock on the Terra Sancta Estate. Pinot Gris is very rare at the dress circle end of Felton Road in Bannockburn - planted overwhelmingly with great Pinot Noir. However, this site, on the edge of the Kawarau River, is in a privileged position and shows that Bannockburn can deliver Pinot Gris with the same exceptional quality as Pinot Noir. This block is planted on soils of limestone, quartz, and schist - resulting in both concentration and minerality.

VINTAGE

The Terra Sancta 2018 vintage was like no other. After a dry winter and spring, the hottest summer on record saw growing hours at 160% of average. The combination of heat and lack of rainfall resulted in tiny berries and concentrated flavors. Picked earlier than ever before in order to retain essential bright acidity, the berries were tiny and full of flavour. January heat produced the hallmark Diggings Gris floral and lime notes, while the dry winter and parched summer soils resulted in the herbal notes, which are a feature of the 2018 vintage. Yields a record low at 5.5 tonne per hectare.

VINIFICATION

Handpicked Pinot Gris from our Terra vineyard was pressed immediately and chilled in tank to lock in freshness and varietal expression. 10% was fermented in neutral oak with native yeast.

FOOD & WINE

Vibrant dishes such as Vietnamese summer rolls or the best fresh fish. Also unbeatable with salt & vinegar chips at after-work drinks on a Friday!