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



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**VINTAGE:** 2021

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**APPELLATION:**  
Bannockburn, Central Otago

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

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**SOILS:**  
Limestone & alluvial schist

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**VARIETALS:**  
Pinot Gris

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**ALCOHOL:** 13.0%

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**RESIDUAL SUGAR:** 6.8 g/l

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**pH:** 3.32

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**TA:** 8.1 g/l

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**PICKING DATE:** 31st March &  
1st April 2021

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

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**TASTING NOTE**

Expressing just how good Pinot Gris can be, this single block wine starts with an enticing aroma of ripe pear, white peach and orange blossom. The palate is concentrated and packed with flavour including fresh stone fruit, tangerine, tangy lime and ginger spice. Possessing weight, a velvety texture, drive and balance, this is a memorable Pinot Gris that is in a word “delicious”.

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**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. This site, on the edge of the Kawarau River, is in an exceptional position and shows that Bannockburn can deliver Pinot Gris with the same outstanding quality as Pinot Noir. This block is planted on soils of limestone, quartz and schist - resulting in both concentration and minerality.

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**VINTAGE**

The defining characteristic of 2021 was the fruit quality which was excellent. Harvest started in the final week of March with some lovely early Autumn weather deepening flavour development. Cool April temperatures slowed ripening resulting in a protracted, 6 week harvest and consequent wonderful flavour development. With very low yields - due to a cool spring which impacted flowering - a long, gradual ripening period, and later picking dates, 2021 is a vintage from which great wine flows.

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**VINIFICATION**

This Pinot Gris is an example of where excellent fruit meets uncomplicated, thoughtful winemaking allowing terroir to be fully expressed. Handpicked fruit was pressed immediately and chilled in tank to lock in freshness and varietal expression. Bottled at Terra Sancta in January 2022, texture and weight were enhanced by time on lees in both tank and barrique.

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**FOOD & WINE**

Courgette carpaccio with ricotta and citrus, or fresh lemon sole with a creamy leek risotto.