
TERRA SANCTA
MYSTERIOUS DIGGINGS
PINOT GRIS



VINTAGE: 2022

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate, Lola's
Block, Legend's Terrace,
Bannockburn

SOILS:
Alluvial schist

VARIETALS:
Pinot Gris

ALCOHOL: 13.0%

RESIDUAL SUGAR: 5.2 g/l

pH: 3.39

TA: 7.1 g/l

PICKING DATE: 22nd April
2022

CELLAR: Ready to drink upon
release, but will retain
freshness for up to 5 years.

TASTING NOTE

Instantly attractive, it has lifted aromatics of pear, apple, pineapple, honeysuckle and jasmine. The palate has excellent weight and concentration, with flamboyant pineapple, honey dew, nashi pear, white peach, fresh nectarine and ginger spice. Possessing depth of flavour, unctuous texture and juicy acidity, this is a vibrant, delicious Pinot Gris.

VINEYARD

Pinot Gris is very rare at the dress circle end of Felton Road in Bannockburn which is planted overwhelmingly with great Pinot Noir. However these sites, in exceptional positions with a variety of vine ages, demonstrate that Bannockburn can deliver Pinot Gris with the same outstanding quality as Pinot Noir as evidenced by the Mysterious Diggings Pinot Gris.

VINTAGE

2022 delivered a rare combination of both quality and quantity. Not only did the season provide us with an abundance of great quality fruit, but the fruit possesses the qualities generally seen in much lower yielding vintages - purity and intensity of flavour. Our longest harvest on record, with all fruit handpicked, this was contributed to by the yields and slow ripening during April, with the final day of harvest being 13 May 2022.

VINIFICATION

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

FOOD & WINE

This is a great wine to take to your favourite Thai restaurant. At home, pair it with a spicy red Thai fish curry or simply enjoy a glass before any food appears.