
TERRA SANCTA
MYSTERIOUS DIGGINGS
PINOT GRIS



TASTING NOTE

Clear light straw in colour, this wine boasts a fragrant nose of white flowers, bergamot, rock melon, lime leaf, and guava. The palate offers juicy acidity along with flavours of stone fruit and orange citrus complemented by stoney minerality. Possessing weight and complexity, this is a lovely, vibrant Pinot Gris that lingers on the palate.

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

A cold spring with a high number of frosts got the season off to a tenuous start, however dedicated frost-fighting protected our vines during budburst. Timely rainfall and warm weather during late spring and early summer created ideal growing conditions all the way through to early March when frosts struck again. Harvest began on 26 March however cool weather and rain slowed ripening, prolonging the harvest period with the last fruit picked on 4 May. The 2023 vintage is characterised by fruit displaying minerality, purity, and precision which are evident in this Pinot Gris.

VINIFICATION

This Pinot Gris is a result of excellent fruit meeting uncomplicated, thoughtful winemaking. One hundred percent hand picked fruit was pressed immediately and chilled in tank to lock in freshness and varietal expression. Texture and complexity were enhanced by wild fermentation and time on lees. The wine was bottled at Terra Sancta in August 2023.

FOOD MATCHING

Asparagus and lemon risotto or a creamy polenta bake with grilled spicy chicken skewers.

VINTAGE: 2023

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate, Riverblock
& Legend's Terrace,
Bannockburn.

SOILS: Alluvial schist

VARIETALS: Pinot Gris

ALCOHOL: 13.0%

RESIDUAL SUGAR: 18g/l

pH: 2.89

TA: 8.25g/l

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