
TERRA SANCTA
MYSTERIOUS DIGGINGS
PINOT GRIS



VINTAGE: 2024

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate, Riverblock

SOILS:
Alluvial schist with wind
blown loess top soil

VARIETALS: Pinot Gris

ALCOHOL: 13.0%

RESIDUAL SUGAR: 10.9g/l

pH: 3.36

TA: 8.1g/l

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

TASTING NOTE

Light straw in colour, the nose is fragrant with layers of orange citrus, honeysuckle, white flowers, ginger, vanilla and white pepper. The palate possesses weight and intensity with flavourful yellow fleshed stone fruit, ginger, apricot kernel and tangelo zest. Soft acids provide balance and lift. Showing the naturally occurring complexity and vibrancy of the 2024 vintage, it has a long lingering finish.

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 this site, in an exceptional position demonstrates that Bannockburn can deliver Pinot Gris with the same outstanding quality as Pinot Noir. Eight years of organic, no-till regenerative farming, including our slow winter sheep grazing, and permanent flock of sheep have made a real impact on our vine health and the health of the grapes which is evident in the purity of the fruit from Riverblock.

VINTAGE

The 2024 vintage in Bannockburn started with favourable spring conditions, leading to a normal crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A 24 January frost caused no major damage, and a welcome rain on 21 February, along with cooler nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our vines produced high-quality fruit, reflected in the vibrant flavour, weight and complexity of 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 2024.

FOOD MATCHING

Match it with an equally vibrant salad of spring greens and halloumi. It would be a great accompaniment to an early evening cheese platter.

