
TERRA SANCTA
MYSTERIOUS DIGGINGS
PINOT GRIS



TASTING NOTE

VINTAGE: 2025

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate, Riverblock

SOILS:
Alluvial schist with wind-blown loess topsoil

VARIETALS: Pinot Gris

ALCOHOL: 13.0%

RESIDUAL SUGAR: 6.2g/L

pH: 3.32

TA: 5.1 g/L

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

Pale straw in colour, the nose is fragrant with ripe pear, nectarine, apricot, lemon blossom, honeysuckle and chamomile. The palate is rich and textural, with layers of ripe stone fruit, quince, honey and mandarin. Beautifully balanced acidity provides freshness and lift. Vibrant and intensely flavourful, the wine has excellent weight and concentration with 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 exceptional site demonstrates that Bannockburn can deliver Pinot Gris with the same outstanding quality as Pinot Noir. Nine 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

Spring began warm and wet, with strong early growth, before a rare frost on 3 November reduced yields across the region. Our sheltered sites fared better than most, although yields were still impacted. From mid-November to February, a long drought set in, testing the vines through months of intense dryness. The deep roots of our old vines proved their resilience, producing fruit of striking quality. Harvest commenced on 25 March and unfolded slowly over six weeks, with cooler conditions extending ripening and allowing flavours to develop beautifully, while giving us exceptional selectivity in picking. The fruit was concentrated, flavourful and full of energy, resulting in wines of vivid character, depth and balance.

VINIFICATION

This Pinot Gris is a result of high quality 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 native fermentation and time on lees. The wine was bottled at Terra Sancta on 11 March 2026.