TERRA SANCTA

MYSTERIOUS DIGGINGS PINOT GRIS



VINTAGE: 2026

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: 7.4 g/L

pH: 3.35

TA: 6.9 g/L

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

TASTING NOTE

Pale straw in colour, the nose shows bright aromatics with yellow plum, quince and ripe stone fruit, complemented by white pepper and a touch of star anise. The palate is rich and textural with impressive weight and depth, balanced by crisp, cool-climate acidity and a savoury finish with wild thyme flower spice.

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. Ten 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.

VINTAGE

The 2026 vintage was defined by a cool and challenging growing season, with summer 13% colder than our previous coldest season on record. Cool conditions continued into autumn, dramatically slowing ripening and pushing the start of harvest to 7 April, the first time in our history that picking has not commenced in March. The prolonged season meant achieving the desired balance of ripeness and acidity took weeks longer than average. Our fastidious approach to the harvest of each block at the optimum time has resulted in wines of vivid character, generosity 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 18 November 2026.

FOOD MATCHING

Sichuan-style prawns with ginger, scallions, and fresh noodles, or slow-cooked pork shoulder with caramelised pears and sage.