

---

**TERRA SANCTA**  
**MYSTERIOUS DIGGINGS**  
**PINOT NOIR**



---

**VINTAGE:** 2021

---

**APPELLATION:**  
Bannockburn, Central Otago

---

**VINEYARD:**  
Mysterious Diggings

---

**VARIETALS:**  
Pinot Noir

---

**ALCOHOL:** 13%

---

**RESIDUAL SUGAR:** <1 g/l

---

**pH:** 3.78

---

**TA:** 6.22 g/l

---

**CELLAR:** Instantly approachable. Drink now or cellar 1-6 years.

---

**TASTING NOTE**

With purity of color, the Mysterious Diggings Pinot Noir 2021 has aromas of violets, fresh thyme, and red berries. With gracious, silky tannin and a lovely line of acidity, the wine has great energy and freshness, with flavors of blackberry, red cherry, licorice root and a touch of exotic spice. A wine of great purity, the hallmark Bannockburn finish of balanced acidity and a touch of fruit sweetness is both delicious and memorable.

---

**VINEYARD**

The Mysterious Diggings vineyard, planted in 1999 with six different clones, is one of the highest altitude vineyards in Bannockburn, Central Otago at 300 metres above sea level. The combination of elevation, northern aspect, steep slopes, multiple clones, original rootstock and sandy soils, consistently produces Pinot Noir that is brightly fruited, accessible and delicious at a young age.

---

**VINTAGE**

The defining characteristic of 2021 was the fruit quality which was excellent. Harvest started in the final week of March with some lovely early Autumn weather deepening flavour development. Cool April temperatures slowed ripening resulting in a protracted, 6 week harvest and consequent wonderful flavour development. With very low yields - due to a cool spring which impacted flowering - a long, gradual ripening period, and later picking dates, 2021 is a vintage from which great wine flows.

---

**VINIFICATION**

Minimal intervention in the winery is intended to showcase both vineyard and vintage in this Pinot Noir. Early picking by hand and gentle handling are two keys to achieving this goal. Made using wild fermentation, this Pinot Noir is unfinned (vegan), and gluten free. Aging in neutral French oak barrels provides additional texture and inviting spice on the finish. This wine was bottled at Terra Sancta.