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



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**VINTAGE:** 2022

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD:**  
Mysterious Diggings

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:** 13%

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

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**pH:** 3.67

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**TA:** 7.1 g/l

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

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**TASTING NOTE**

Medium bright ruby, the nose entices with lifted violets and lavender, accompanied by thyme and red berries. On the palate, a medley of red cherries, raspberries, and boysenberries is enriched by brambles, mocha and spice, which add complexity. Vibrant and energetic, yet with a soft, silky texture, its supple tannins make it very approachable. Balanced with a long finish, this is a characteristically vibrant, delicious Pinot Noir.

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**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.

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**VINTAGE**

The fruit from our 2022 vintage possesses the qualities Terra Sancta looks for in all our wines - purity and intensity of flavour. Our longest harvest on record due to good yields and a slow ripening period during April, our final day of harvest was 13 May.

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**VINIFICATION**

Minimal intervention in the winery with nothing added and nothing subtracted through fining or filtration, results in a delightful Pinot Noir with real character. Made with 100% wild fermentation, aging in neutral French oak barrels provides additional texture and inviting spice on the finish.

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**FOOD MATCHING**

This is the perfect Pinot for pizza night!