TERRA SANCTA MYSTERIOUS DIGGINGS PINOT NOIR





TASTING NOTE

Medium ruby, the nose entices with Doris plums, red berries, dried Provençal herbs and lavendar. The palate is lively, with a medley of red cherries, boysenberries and plums, balanced by earthy notes, licorice and spices which also add complexity. With soft, silky tannins, its finish is long and balanced, with berries and spices lingering harmoniously.

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

A cold spring with a high number of frosts got the season off to a nerve-wracking start, however dedicated frost-fighting protected our vines during budburst. Timely rainfall and warm weather during late spring and early summer created ideal growing conditions all the way through to early March when frost struck again. Harvest began on 24 March however cool weather and rain slowed ripening, prolonging the harvest period into early May, producing flavourful, energetic fruit evidenced in this Pinot Noir.

VINIFICATION

Treated like all our Pinot Noir in the winery, minimal intervention and organic winemaking 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.

FOOD MATCHING

Roasted portobello mushrooms with lentils and preserved lemon labneh, herb-crusted salmon with beetroot and orange salad, or spiced lamb sliders for a casual night in.

VINTAGE: 2023

APPELLATION: Bannockburn, Central Otago

VINEYARD: Mysterious Diggings

VARIETALS: Pinot Noir

ALCOHOL: 13%

RESIDUAL SUGAR: <1 g/l

pH: 3.65

TA: 8.5 g/l

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