
TERRA SANCTA
MYSTERIOUS DIGGINGS
PINOT NOIR



VINTAGE: 2024

APPELLATION:
Bannockburn, Central Otago

VINEYARD:
Mysterious Diggings -
Irresistible Race

VARIETALS:
Pinot Noir

ALCOHOL: 13%

RESIDUAL SUGAR: <1 g/l

pH: 3.74

TA: 7.42 g/l

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

TASTING NOTE

Medium garnet, the nose is fragrant and complex with cherries, cranberries, dark plums and brambles, along with earthy undertones. The palate is integrated and lively showing red fruits, juniper berries, licorice, thyme and savoury notes. With lingering freshness and minerality, this is an elegant expression of Mysterious Diggings Pinot Noir

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 2024 vintage in Bannockburn started with favourable spring conditions, leading to an excellent crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A welcome rain on 21 February, along with cooler nights, supported slow and even ripening through to a harvest starting later than usual on 26 March. The protracted ripening period in the lead up and during the harvest period has resulted in fruit with lovely character evident 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

Maple and miso glazed salmon with charred spring onions or for an easy Friday night option, a mushroom pizza, with mozzarella, caramelised onions and thyme (drizzle of truffle infused Village Press olive oil highly recommended).