

TERRA SANCTA

MYSTERIOUS DIGGINGS

PINOT NOIR



TASTING NOTE

The nose is fragrant and complex, bursting with cherries, strawberries and plums alongside subtle notes of spice and earth. The palate is lively, showing red fruits, juniper and savoury undertones with creamy, open-grained tannins and a bright, juicy acidity. With its freshness, minerality and effortless balance, it is both vibrant and refined — a pure, contemporary expression of Bannockburn Pinot Noir.

VINEYARD

At the heart of this Pinot Noir is Terra Sancta’s Mysterious Diggings vineyard, planted in 1999 with six different clones, all on their own roots. One of the highest altitude vineyards in Bannockburn, Central Otago, it sits at 300 metres above sea level. The combination of elevation, northern aspect, steep slopes, multiple clones, original rootstock and sandy soils, consistently yields Pinot Noir of exceptional purity and vibrancy.

VINTAGE

The 2024 vintage in Bannockburn began with favourable spring conditions, leading to an excellent fruit set. El Niño brought dry weather from mid-November to February, accompanied by high winds across Central Otago; however, Terra Sancta’s sheltered sites fared well. Welcome rain on 21 February, along with cooler nights, supported slow, even ripening through to harvest which began on 26 March. The extended ripening period leading up to and during harvest produced fruit with notable character, vibrancy and balance - qualities clearly expressed in this Pinot Noir.

VINIFICATION

Like all Terra Sancta Pinot Noirs, it is crafted with minimal intervention and organic winemaking to create a wine of genuine character and soul. Fermented with 100% wild yeast and with aging in neutral French oak barrels, it develops subtle texture and inviting spice on the finish, whilst capturing the vibrancy of the fruit. Bottled at Terra Sancta both unfinned and unfiltered.

FOOD MATCHING

Mushroom and truffle risotto, or seared salmon, with seasonal greens.

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.