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



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**VINTAGE:** 2025

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD:**  
Mysterious Diggings -  
Irresistible Race

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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:** 3.72

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**TA:** 6.15g/l

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

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**TASTING NOTE**

Bright ruby in colour, lifted aromatics of violets and rose intertwine with raspberry, red cherry and a hint of nutmeg. The palate is layered with vibrant red berries and cherry, alongside subtle blue fruit and cocoa. Silky fine tannins and fresh acidity create balance and flow, leading to a lingering cherry finish with delicate spice. Balanced, expressive and engaging, this is a joyful Pinot Noir.

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**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 purity and vibrancy.

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**VINTAGE**

Spring began warm and wet, with strong early growth, before a rare frost on 3 November cut yields across the region. Our sheltered sites fared better than most, though yields were reduced. From mid-November to February, a long drought set in, testing the vines with months of intense dryness. The deep roots of our old vines proved their resilience, producing fruit of striking quality. Harvest commenced on 25 March and unfolded slowly over six weeks, allowing exceptional selectivity in picking. The fruit that arrived was beautiful: concentrated, flavourful, and full of energy. The resulting wines show vivid character, depth, and balance.

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**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% native 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 unfined and unfiltered.

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**FOOD MATCHING**

Wild mushroom and thyme risotto with shaved parmesan, or herb crusted salmon with charred broccolini.