
**MYSTERIOUS DIGGINGS
PINOT NOIR**



VINTAGE:
2012

APPELLATION:
Bannockburn, Central Otago

VINEYARD:
The Diggings

VARIETALS:
Pinot Noir

ALCOHOL:
14.3%

RESIDUAL SUGAR:
<1 g/l

pH:
3.60

TA:
5.9 g/l

RELEASE DATE:
November 2012

TASTING NOTE:

This delicious Pinot Noir is a single vineyard wine, coming entirely from the Diggings Vineyard in Bannockburn. The wine is both very approachable and very sophisticated. The vibrant wine has a bright garnet colour with blackberries, lavender and wild thyme on the nose. The palate is beautifully layered with forest fruit flavours, silky tannins and vibrant acidity. It is long and luxurious in the mouth and perfect both as a wine for its own sake, and with a wide spectrum of foods - pork, salmon, venison as well as those essentials of life always made better by Pinot Noir - pizza and pasta.

CELLARING: 1-5 years

VINEYARD NOTES:

The beautifully sloping Diggings vineyard is planted on a high, rocky outcrop and is one of the highest vineyards in Bannockburn. With its elevation higher than the estate vineyards, and with soils characterized by relatively more gravels and sandy loam than Terra Sancta, the Diggings produces wines of a more delicate weight, that are therefore accessible earlier. This mature vineyard was planted in 1999 with five different clones on their own roots.

HARVEST NOTES:

This vintage was a dream. The fruit set evenly with no disease pressure and no thinning required. The southern half of the vineyard was hand-harvested on the 13th of April with the remaining grapes following one week later. The bunches were small in size with wonderful concentration and exceptional fruit purity.

VINIFICATION NOTES:

The pinot noir grapes were fermented with 5% as whole cluster at a relatively cool temperature with 18 days total time on skins. The pressed wine was settled overnight then racked to age in older French oak barriques for texture.