
**MYSTERIOUS DIGGINGS
PINOT NOIR**



VINTAGE:
2013

APPELLATION:
Bannockburn, Central Otago

VINEYARD:
The Diggings

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1 g/l

pH:
3.55

TA:
5.6 g/l

RELEASE DATE:
February 2014

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. It is a bright garnet colour with raspberries, cherries and lavender on the nose. The palate is beautifully layered with forest fruit flavours, schist and thyme. It is long and luxurious in the mouth with silky tannins and vibrant acidity. To capture the 2013 vintage's clarity and purity of vineyard expression, we bottled it unfiltered and unfiltered.

CELLARING: 1-6 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:

The 2013 season had a very cool start leading to a late but healthy flowering. Veraison was unusually protracted despite the drier and warmer than usual February/March. 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 over night then racked to age in older French oak barriques for texture.