
TERRA SANCTA
MYSTERIOUS DIGGINGS
PINOT NOIR



VINTAGE: 2016

APPELLATION:
Bannockburn, Central Otago

VINEYARD:
Mysterious Diggings

VARIETALS:
Pinot Noir

ALCOHOL:
13%

RESIDUAL SUGAR:
<1 g/l

pH:
3.68

TA:
5.3 g/l

RELEASE DATE:
June 2017

TASTING NOTE:

The 2016 Mysterious Diggings Pinot Noir explores a darker and more tactile side to this beautiful Bannockburn vineyard. With greater texture than recent vintages, the 2016 possesses both structure and minerality. An engaging nose is supported by impressive complexity on the palate. Reflecting the warmer and drier growing season, it displays dark red fruits, precise acidity, fine grained tannin and subtle spice on the finish.

CELLARING: Instantly approachable. Drink now or cellar 1-5 years.

VINEYARD:

The Mysterious Diggings vineyard, planted in 1999 with five different clones, is one of the highest altitude vineyards in Bannockburn. The combination of elevation, steep slopes, multiple clones, original rootstock and sandy soils, consistently produces elegant wines that are accessible and delicious at a young age.

VINTAGE:

An unusual vintage, Bannockburn experienced a very cold winter, drought-like conditions, a high number of frosts and a hotter than average summer. This resulted in low yields and pristine quality. Just prior to harvest, whilst the warmth continued, low sunlight hours and therefore low UV radiation meant harvest ran for a protracted period as ripening slowed. These conditions produced fruit with excellent balance at lower than usual sugar levels.

VINIFICATION:

Minimal intervention in the winery is intended to showcase both vineyard and vintage in this Pinot Noir. Early picking and gentle handling are two keys to achieving this goal. Ageing in neutral French oak barrels provides additional texture and inviting spice on the finish. For the fourth vintage in a row, Mysterious Diggings Pinot Noir is bottled both unfinned and unfiltered.

FOOD & WINE:

More savoury and with real substance, this Pinot Noir will pair well with dishes of the same vein such as beef cheek ragu or venison sausage.