
TERRA SANCTA
MYSTERIOUS DIGGINGS
PINOT NOIR



VINTAGE: 2018

APPELLATION:
Bannockburn, Central Otago

VINEYARD:
Mysterious Diggings

VARIETALS:
Pinot Noir

ALCOHOL:
13%

RESIDUAL SUGAR:
<1 g/l

pH:
3.7

TA:
5.6 g/l

RELEASE DATE:
February 2019

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

TASTING NOTE

Fragrant raspberry, cranberry, violet and red plum, leads to lingonberry (blue arctic berries), red cherry, cranberry and juniper on the palate. Possessing lovely texture, it has powdery tannins, with a savoury mineral character in the mid palate and a finish dominated by texture and red fruits. A line of acid unites the palate from front to back. This is a Pinot Noir with great early drinkability.

VINEYARD

The Mysterious Diggings vineyard, planted in 1999 with six different clones, is one of the highest altitude vineyards in Bannockburn at 300 metres above sea level. The combination of elevation, northern aspect, steep slopes, multiple clones, original rootstock and sandy soils, consistently produces Pinot Noir that is brightly fruited, accessible and delicious at a young age.

VINTAGE

2018 was a vintage like none prior. After a dry winter and spring, the hottest summer on record saw growing hours at 160% of average. The combination of heat and lack of rainfall resulted in both tiny berries and accelerated fruit development. The fruit was full of character with possibly the prettiest flavors we have tasted. Picked earlier than ever before in order to retain essential bright acidity, the berries were tiny and full of flavour, however less time on the vine resulted in low tannin and a lighter colour.

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. This wine was bottled at Terra Sancta unfiltered, using minimal sulphur to ensure maximum expression of place.

FOOD & WINE

Due to its versatility, it will pair well across a variety of foods and is the perfect Pinot Noir for “shared plates” including tapas and/or an antipasto platter.