
TERRA SANCTA

MYSTERIOUS DIGGINGS BLANC DE NOIR



VINTAGE: 2025

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Riverblock
Pinot Noir, Jackson's Block
Pinot Noir

SOILS:
Alluvial schist with wind-blown
loess topsoil

VARIETALS: Pinot Noir

ALCOHOL: 12.5%

RESIDUAL SUGAR: 4.5g/l

pH: 3.15

TA: 7.1g/l

PICKING DATE:
27 - 28 March. 2 April 2025.

CELLAR:
Due to its bright acidity, it will
cellar for at least seven years.

TASTING NOTE

Champagne in colour, the nose is highly aromatic, with vibrant notes of mandarin blossom, white peach, and white florals, along with a hint of white pepper. The palate is fresh and energetic, with a chalky texture and flavours of grapefruit, honeysuckle, lime pith, pear, and a lingering minerality. This crystalline wine brims with pure energy, expressing Terra Sancta's spirit of innovation and exploration.

VINEYARD

Prioritised from the farm to the bottle, it is made from outstanding Pinot Noir grown at Terra Sancta Estate on Felton Road, which has been identified over a period of six years as the best for Blanc de Noir. Nine years of organic, no-till regenerative farming, including our slow winter sheep grazing, and a permanent flock of sheep have made a real impact on our vine health and the health of the grapes, which is evident in the purity of this Blanc de Noir.

VINTAGE

The 2025 vintage was like the journey of Odysseus—a series of challenges ending in triumph. 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.

VINIFICATION

This is the colour and taste of Terra Sancta Pinot Noir in its most natural form, with no skin contact or time in oak. Made from 100% handpicked Pinot Noir, unlike a standard Pinot Noir, the fruit is immediately destemmed and pressed, spending no time on skins, resulting in its pale champagne colour. The outstanding quality of the fruit led to 100% native fermentation in the tank. Bottled at Terra Sancta on 27 August 2025.

FOOD MATCHING

Pair with dishes that showcase vibrant herbs, fresh produce, and citrus, such as a peach, mozzarella, and basil salad with white pepper oil, seared scallops with grapefruit and lime salsa, or antipasto with stuffed vine leaves.