

TERRA SANCTA

## MYSTERIOUS DIGGINGS

Rosé



**VINTAGE:** 2020

**APPELLATION:**  
Central Otago

**VINEYARD:**  
Terra Sancta Estate - Terra,  
Sarah's Block, Jackson's Block

**VARIETALS:**  
Pinot Noir

**ALCOHOL:** 13%

**RESIDUAL SUGAR:** 7.2 g/l

**pH:** 3.24

**TA:** 9.82 g/l

**PICKING DATE:** 31 March and  
2 April 2020

**CELLAR:** Drink now - will  
cellar for up to 24 months.

### TASTING NOTE

This inaugural release of Mysterious Diggings Rosé is as delicious as you would expect from a Mysterious Diggings wine. A beguiling aroma of raspberries, rosewater and florals leads to a palate that is concentrated and vibrant with red berries, watermelon, a touch of stone fruit and minerality. Balanced, with lovely, complete mouthfeel from lively acids and tannin texture, the finish is long, with a classic Terra Sancta tease of fruit sweetness.

### VINEYARD

Coming entirely from the Terra Sancta Estate, the Mysterious Diggings Rosé is comprised of select parcels of Pinot Noir picked from throughout the Estate, during the first three days of harvest. With fruit from Sarah's Block, Jackson's Block and the Terra vineyard, the wine shows the lively acidity of early picked grapes, and the concentration of low yields from mature vines.

### VINTAGE

By far the most difficult harvest in our history, most memorably due to the pandemic induced Lockdown Level 4 that occurred 4 days prior to Terra Sancta's harvest, our wines this year are a testament to the resilience of both people and vines grown in our special part of the world. A cold season pushed our harvest out later than normal, with longer *time on the vine* needed to get acids and phenolic (flavor) ripeness to where we wanted them. The mostly settled, sunny weather of the harvest resulted in vibrancy and tension in both whites and reds, with excellent flavour concentration which is evident in this Rosé.

### VINIFICATION

Terra Sancta's expertise in Rosé and blending flair have paid dividends this vintage. From both our Terra and Sancta vineyards, the fruit for our Mysterious Diggings Rosé was hand picked, before being gently pressed over several hours to pick up colour from the skins. Fermented at low temperature in tank in order to preserve the beautiful freshness and aroma that is characteristic of a Terra Sancta Rosé.

### FOOD & WINE

Delectable on its own, it will provide a perfect match for this season's fresh whitebait fritters (get it while you can!) or fish tacos.