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**TERRA SANCTA**  
**MYSTERIOUS DIGGINGS**  
**PINOT GRIS**



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**VINTAGE:** 2019

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate: Riverblock

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**SOILS:**  
Limestone & alluvial schist

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**VARIETALS:**  
Pinot Gris

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**ALCOHOL:** 13.5%

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**RESIDUAL SUGAR:** 5.1g/l

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**pH:** 3.26

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**TA:** 6.08 g/l

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**PICKING DATE:** 30th March &  
6th April

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**CELLAR:** Drink on release, but  
will retain freshness for up to 5  
years.

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**TASTING NOTE**

A fragrant nose of pear, orange blossom and lemon with a touch of green herbs leads to a flavourful palate of fresh pear, apple, white peach and lemon sherbert. Luscious texture and bright acidity balancing natural fruit sweetness all combine in a seamless, moreish Pinot Gris that finishes with persistence and an abundance of fruit and florals.

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**VINEYARD**

This Pinot Gris comes from Riverblock on the Terra Sancta Estate. Pinot Gris is very rare at the dress circle end of Felton Road in Bannockburn - planted overwhelmingly with great Pinot Noir. However, this site, on the edge of the Kawarau River, is in a privileged position and shows that Bannockburn can deliver Pinot Gris with the same exceptional quality as Pinot Noir. This block is planted on soils of limestone, quartz, and schist - resulting in both concentration and minerality.

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**VINTAGE**

2019 was characterised by warm conditions with good rainfall throughout the entire growing season. Avoiding any damage from early spring frosts, the vines ripened steadily throughout the Christmas period. A more humid year than typical required fastidious management of the canopy to ensure plenty of air movement throughout the vines, resulting in each row being hand plucked in January to remove leaves from the canopy and ensure that the nascent bunches had plenty of space to grow. An even ripening of the fruit meant harvest began on the more 'normal' date of 27th March, with cool harvest conditions allowing us to take the time to pick each parcel at its optimum. Terra Sancta's 2019 wines in the cellar are showing a fantastic sense of place, in particular reflecting the character of the soils in which they grow, along with beautiful perfume and balanced acidity.

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**VINIFICATION**

Handpicked Pinot Gris from our Terra vineyard was pressed immediately and chilled in tank to lock in freshness and varietal expression. 10% was fermented in neutral oak with native yeast.

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**FOOD & WINE**

Possesses sufficient body and concentration to compliment pork belly or a simple roast chicken. Also unbeatable with salt and vinegar chips at after-work drinks on a Friday!