

QUARTZ REEF

BENDIGO ESTATE

METHODE TRADITIONNELLE NV BRUT



"Light golden in hue, this biodynamic Pinot Noir/Chardonnay from Bendigo, Central Otago spent 24 months on the lees, and it is integrated beautifully. That savoury lees is joined by red apple, delicate florals and cherry, all grounded by a subtle brioche nuttiness and lifted by crisp mineral and pink-grapefruit vibrancy. Fresh and complete, with a lingering pithiness on the very lengthy finish."

Score 91. Review from Treve King, Quench Magazine (via Facebook).

A sparkling wine exuding elegance and finesse. Pale yellow with a bouquet of Royal gala apple and hints of lime and brioche. On the palate, this is flirtatious and moreish. Enhanced by an invigorating cool, creamy acidity. Focused, cool and crisp with beautiful balance and length.

VINEYARD

This wine is from our Organic, Biodynamic Certified Estate vineyard located in the Bendigo sub-region of Central Otago. The vineyard was planted in 1998 after careful site selection. The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepland with an elevation of 217 – 264 metres, on 44.55° south.

CUVEE

Hand-picked, 9/10th and 16/17th March 2015. A selected blend of 63% Pinot Noir and 37% Chardonnay. Bottle fermented and aged on lees. Riddled and disgorged by hand from Autumn 2017 onwards at Quartz Reef. The winemaking was very much in keeping with the traditional practices of the Old World. The winemaker, Rudi Bauer, has combined these techniques, and his own personal understanding, to create this wine.

TECHNICAL

pH: 3.08, TA: 6.5 g/L, Alc: 12.5%, RS: 6 g/l

