



QUARTZ REEF METHODE TRADITIONNELLE ROSÉ NV

CENTRAL OTAGO, NZ



TYPE OF WINE: Sparkling
VARIETAL: 100% Pinot Noir
ABV: 12.5 %

TA: 6.9

PH: 3.15

RS: 5 g/l

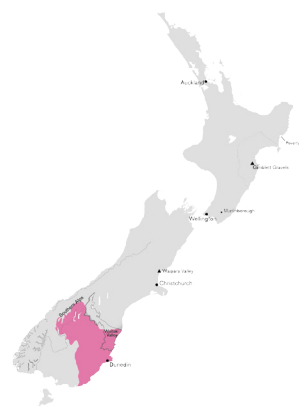
WINEMAKING: The fruit was hand-picked on the 13th March 2013 in ideal conditions.

Bottle fermented and aged on lees for a minimum of 24 months.

Riddled and disgorged by hand from Spring 2015 to Autumn 2016 at Quartz Reef.

WINEMAKER: Rudi Bauer

FARMING PRACTICES: Sustainable, Organic, Certified Biodynamic



Focused, fresh and crisp with beautiful balance and length.

Bright Stella cherry red with aromas of ripe alpine strawberry on brioche. On the palate, intense, lush pure pinot noir, dry, vibrant and lingering .


QUARTZ REEF
· WINES ·

www.winedogsimports.com