




QUARTZ REEF
· WINES ·

QUARTZ REEF PINOT NOIR 2015

CENTRAL OTAGO, NZ

Type of wine: Red

Varietal composition: 100%
Pinot Noir (clones 10/5, 5, 115,
667, 777 & Abel)

ABV: 14%

TA: 5.3 g/L

pH: 3.57

RS: 6.5 g/l

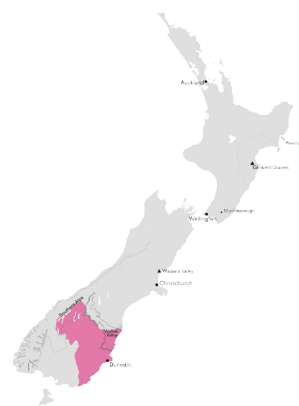
Winemaking: All grapes were hand-picked from the 26th March to 9th April. Each clone was small batch vinified with a small percentage of whole cluster per ferment. Cold Soaked for up to 7 days before indigenous yeast fermentation kicks in. Gentle plunging each day, followed by post maceration of up to 12 days to ensure optimum fruit & tannin balance. Drained straight to French oak barriques (28% new) where the wine ages for 12 months during which wild malolactic fermentation occurs.

Winemaker: Rudi Bauer

Farming practices: Sustainable, Organic, Certified Biodynamic

Soils: Waenga fine sandy loam and Letts steepland

Ideal serving temperature: 61°F



"Medium ruby-purple in color, the 2015 Pinot Noir exudes gorgeous violets, red roses and black cherry notes with underlying Provence herbs, dusty earth and cinnamon stick hints. Medium-bodied, the palate has a firm backbone of ripe, velvety tannins with lively acid supporting the concentrated, multi-layered flavors, finishing long. Spectacular Pinot Noir!"

- Robert Parker, *The Wine Advocate*, December 2016

www.winedogsimports.com