

# QUARTZ REEF

BENDIGO ESTATE

## CHARDONNAY 2020 - SINGLE VINEYARD



Aromas of citrus blossom, melon and grapefruit with hints of roasted hazelnut. A palate of nashi pear and citrus with subtle notes of vanilla supported by delicate oak, soft acidity and a mineral texture.

### VINEYARD

Biodynamic Demeter certified Bendigo Estate vineyard; planted in 1998, with a vine density of 5,000 plants per hectare. The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepland with an elevation from 217 – 264 metres, on 44.55° south.

### VINTAGE

It was a cool start to the season with occasional frosts, two brief hailstorms in October, and a higher amount of rainfall during December. We also experienced more cloud cover than normal, the severe bushfires in Australia may have contributed to this. By the end of January, we were experiencing more settled weather. Veraison was early February and our grape harvest began early March. With the added pressure of Covid-19, we were happy to have the weather on our side. It is certainly a harvest to remember and we will be rewarded with a vintage of high-quality wine.

### WINEMAKING

Hand-picked in ideal condition and ripeness on the 3rd April 2020. Whole bunch pressed, minimum settling followed by natural fermentation in French oak (10% new) and aged on lees for 12 months. Bottled on the 2nd March 2021.

### TECHNICAL

pH: 3.41, TA: 6.5g/l, Alc: 13.5%, RS: 2.15g/l

