

# QUARTZ REEF

BENDIGO ESTATE

## METHODE TRADITIONNELLE VINTAGE 2015 - BLANC DE BLANCS



The 'crown jewel' in our sparkling collection; this exquisite wine exudes style and finesse. Refreshing citrus notes with an irresistible aroma of a pâtisserie. Green apple with a hint of clover and honey, youthful acidity and a beautiful length that unfolds on the palate. Fine persistent bubbles will capture and engage your senses.

An exceptional example of world class Méthode Traditionnelle, handcrafted in Central Otago, New Zealand.

### VINEYARD

This wine is from our BioGro certified organic and Demeter certified biodynamic 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 soil with an elevation of 217 - 264 metres, on 44.55° south.

### CUVEE

The grapes for the Vintage 2015 Blanc de Blancs were hand-picked in ideal condition on the 10th March 2015. Bottled on the 9th November 2015, this exceptional wine was aged for 60 months on lees then riddled and disgorged by hand during Spring 2020 on-site at Quartz Reef.

### TECHNICAL

pH: 3.09, TA: 8.7g/l, Alc: 12.5%, RS: 4g/l  
Limited Release



Vintage 2015 Gold Medal awarded and selected for the Air New Zealand Fine Wines of New Zealand 2020



Vintage 2013 Gold Medal awarded at the 2018 NZ Organic Wine Awards and selected as the "Champion Sparkling of the Show"



Vintage 2013 Double Gold Medal awarded at the 2018 Six Nations Wine Challenge



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### REVIEWS

**96**  
POINTS

**96/100:** *"There's no mistaking the complexity, delicacy and detail in the bouquet with aromas of sweet citrus, white flowers and white fleshed tree fruits. There's a core of extended lees autolysis with a toasty brioche and whole wheat bread aromas. Fantastic on the palate with even more complexity than the nose suggests, flavours that mirror the nose and a fine mousse. Lengthy finish. Excellent drinking, excellent gift.."*  
By Cameron Douglas MS, The Shout NZ (Nov 2020)

**96**  
POINTS

**96/100:** *"Five years on the yeast lees. Rich, creamy Méthode with buttered toast, lemon, baguette crust and saline-mineral flavours supported by fine, tangy, mouth-watering acidity. A very stylish wine"*  
By Bob Campbell MW, The Real Review (Nov 2020)