

QUARTZ REEF

BENDIGO ESTATE

METHODE TRADITIONNELLE BRUT NV



95 POINTS

"Complex and alluring bouquet of sparkling wine with an intense biscuit, brioche and toasty autolysis followed by aromas of white strawberry, pear, apple and lemon. A deep-seated floral and mineral core extends the aroma profile. Bold powerful mousse, full-bodied and richly flavoured on the palate, flavours reflect the nose with a core of autolytic flavours leading to a lengthy and fine finish. Delicious!"

By Cameron Douglas MS
(Nov 2019)

A sparkling wine exuding elegance and finesse. Pale yellow with a bouquet of green 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 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 with alluvial derived soils blended with Waenga fine sandy loam. A blend of Pinot Noir (clones 10/5, 115, 777, 667 and 5) and Chardonnay (clones B95 and 15) have been used for the production of this sparkling wine. Planted with a vine density of 3,800 on 44.55° south.

CUVEE

Hand-picked, from the 21st of February to 6th of March 2018. A selected blend of 74% Pinot Noir and 26% Chardonnay. Bottle fermented and aged on lees. Riddled and disgorged by hand at Quartz Reef.

TECHNICAL

pH: 3.12, TA: 6.9 g/L, Alc: 12.5%, RS: 4 g/l

