

QUARTZ REEF

BENDIGO ESTATE

METHODE TRADITIONNELLE ROSÉ



95/100 POINTS



Ranked #1 of 22: *"Made from 100% organic and biodynamically-grown pinot noir aged on the yeast lees in bottle for at least 18 months.*

An appealing wine with subtle cherry and raspberry flavours, a hint of nutty yeast autolysis and a suggestion of spice on the finish. Seductively soft and yet refreshing."

By Bob Campbell MW, The Real Review (Jun 2020)

An alluring bouquet of wild strawberries and cream with a touch of spice, followed by delicate cranberry, ruby grapefruit and a hint of shortbread. Vibrant with an engaging length, focus and clarity.

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 Molyneux shallow sandy loam soils. The Pinot Noir clones 10/5 and 5 have been used for the production of this Methode Traditionnelle sparkling wine. Planted with a vine density of 3,800 vines per hectare on 44.55° south.

CUVEE

100% Pinot Noir, hand-picked on the 5th February 2018 in ideal conditions. Bottle fermented and aged on lees for a minimum of 24 months. Riddled and disgorged by hand from Summer 2020 at Quartz Reef.

TECHNICAL

pH: 3.23, TA: 6.4 g/l, Alc: 12.5%, RS: 2 g/l

