

# QUARTZ REEF

## CENTRAL OTAGO

### SINGLE VINEYARD PINOT NOIR 2020



95/100 POINTS

*2019: "Intense and expressive pinot noir with plum, dark cherry, spice, thyme and anise, plus subtle spicy oak. A very impressive wine from a very good vintage. Power that's delivered with considerable finesse."*

By Bob Campbell MW, The Real Review (Jan 2021)

Aromas of deep black doris plum, and dark cherry. Rich on the palate with blackcurrant, plum, forest floor notes and subtle spice. An elegant wine with classy tannins and a long vibrant finish.

#### 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 steepeland with an elevation of 217 – 264 metres, on 44.55° south. Clones: 10/5, 5, 115, 667, 777 & Abel.

#### 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 on the 31st March, 1st, 8th and 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 kicked in. Gentle plunging each day, followed by post maceration of up to 9 days to ensure optimum fruit and tannin balance. Total time on skin; 19-24 days. Drained directly into selected French oak barriques (28% new) where the wine aged for 12 months during which wild malolactic fermentation occurs.

The winemaking was very much in keeping with the traditional practices of the Old World. The winemaker, Rudi Bauer, has combined these techniques, and his own personal understanding, to create this wine.

#### TECHNICAL

pH: 3.51, TA: 5.9 g/L, Alc: 14.0%  
Bottling Date: 5th November 2021  
Ageing Potential: 6 – 9 years