

# QUARTZ REEF

BENDIGO ESTATE

## BENDIGO ESTATE SINGLE FERMENT PINOT NOIR 2020



95/100 POINTS



*"An exceptional wine made under a biodynamic/organic regime. This wine has both purity and power with bright, ripe dark cherry, floral, violet, cassis and a suggestion of fresh herbs plus a touch of spice from classy French oak."*

By Bob Campbell MW,  
The Real Review (Mar 2022)

### "CHARLEE BUBS"

Deep bright ruby, with a fragrant, complex bouquet, it is mouth filling and sweet-fruited, with rich, beautifully ripe flavours, a hint of liquorice, and savoury, smooth finish. Already delicious, ageing potential 7-10 years.

### VINEYARD

From our pioneer Bendigo Estate vineyard. BioGro certified organic and Demeter certified biodynamic; with a vine density of 5,000 - 8,000 plants per hectare on grafted pinot noir clones, planted in 1998.

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. Clone: 667

### VINTAGE 2020

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

This single ferment named "Charlee Bubs" has been selected as it best expresses the Bendigo Estate vineyard and the growing season. Hand harvested on the 1st of April from block 4. Cold soaked for 5 days before indigenous yeast fermentation kicked in. Gentle hand plunging throughout ferment, followed by post-fermentation maceration of 6 days to ensure optimum fruit and tannin balance. Total time on skin: 22 days. Drained directly into selected French oak barriques (16 % new, 33 % 2 year old, 51 % 3 years old) where the wine aged for 13 months during which natural malolactic fermentation occurred.

### TECHNICAL

pH: 3.51, TA: 5.8g/l, Alc: 14%  
Bottling Date: 7th Sept 2021  
Ageing Potential: 7 – 10 years

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### REVIEWS

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★ ★  
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STARS

**5 Stars:** *"Certified organic and biodynamic, this wine is 'a single ferment ... personally selected by Rudi Bauer as it best expresses Bendigo Estate vineyard' in Central Otago. Hand harvested, it is matured in French oak casks, and bottled unfiltered and unfiltered. The very generous vintage is arguably the best yet."*  
By Michael Cooper (Jul 2022)

