

Quartz Reef Methode Traditionelle Brut NV

The Story

Named after New Zealand's largest quartz deposit that lies beneath our vineyards at Bendigo Station, Quartz Reef has become the vessel for what winemaker Rudi Bauer calls - his search to make wines which exhibit "a symphony of flavours" that "capture attention and entertain so that you forget everything else".

Rudi's Pinot Noir is world-class, and his superb methods champion brilliantly the true potential of our southernmost regions for sparkling wine, produced as they are entirely from his own estate-grown fruit, a la Grower champagnes. He is a strong advocate of biodynamics, and Quartz Reef's two 15-hectare Bendigo vineyards are strictly and passionately managed by the principles developed by fellow Austrian, Rudolf Steiner. The management regime of the biodynamic Demeter- Certified vineyards is both arduous and time consuming, but the results speak for themselves.

The Vineyard

The principal Bendigo Estate Vineyard site is a 15 hectare north facing slope comprising arid clay, fine gravel and quartz soils. Planted with a density of between 3,500-5,000 vines per hectare.

Adjacent to this is our modestly north sloping 15-hectare Loop Rd vineyard comprising Waenga (fine sandy loam) and Molyneux (shallow sandy loam) soils. The vineyard serves to supply Quartz Reef with Pinot Noir and Chardonnay for Méthode Traditionnelle sparkling wine production. Pinot Gris is also grown here for the still wine. This varietal is planted with a density of 3,800 vines per hectare.

Quartz Reef has achieved Demeter Certification for Biodynamic Farming for wine grape production. The Central Otago vineyard is one of only six vineyards in New Zealand to have achieved full certification to date.

Winemaking

Hand-picked, 8th to 14th March 2016. A selected blend of 62% Pinot Noir and 38% Chardonnay. Bottle fermented and aged on lees. Riddled and disgorged by hand from early 2018 onwards at Quartz Reef. 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.



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Tasting Note

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.

Alcohol Percentage	12.5 %
Residual Sugar	6 g/L
T.A.	6.2 g/L
Aging Potential	5+ years
Varieties	62% Pinot Noir, 38% Chardonnay



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