

QUARTZ REEF

CENTRAL OTAGO

METHODE TRADITIONNELLE VINTAGE 2017 - BLANC DE BLANCS



The 'crown jewel' in our sparkling collection; this exquisite wine exudes style and finesse. Refreshing citrus notes with an irresistible aroma of a pâtisserie. Green apple with a hint of clover and honey, youthful acidity and a beautiful length that unfolds on the palate. Fine persistent bubbles will capture and engage your senses.

An exceptional example of world class Méthode Traditionnelle, handcrafted in Central Otago, New Zealand.

VINTAGE

Although our Central Otago summer was cooler than usual the fruit proudly ripened as normal. The season resulted in smaller bunch and lower berry weight which resulted in the Pinot Noir being concentrated with very good structure and weight.

CUVEE

The grapes for the Vintage 2017 Blanc de Blancs were hand-picked in ideal condition on the 22nd March 2017. Bottled on the 4th December 2017, this exceptional wine was aged for 5 years on lees then riddled and disgorged by hand during Spring 2022 on-site at Quartz Reef.

TECHNICAL

pH: 3.18
Total Acidity: 7.6g/l
Alcohol: 12.5%
Residual Sugar: 2g/l
Limited Release



QUARTZ REEF

CENTRAL OTAGO

MEDIA REVIEWS

VINTAGE 2017:

96 ★★★★★ BOB CAMPBELL MW: Made from 100% organic/biodynamic chardonnay from Bendigo. Aged for five years in bottle on the yeast lees. Rich, creamy wine with pronounced baguette-like yeast lees character. Delicate, complex méthode traditionnelle – one of NZ's best. (25 Oct 2023)

95 points: "A wine in a perfect drinking window. Satin through silky textures touch the palate first with a mushrooming and gently forceful mousse. Taut and youthful with a crisp acid line carrying a saline note then flavours of lemon and white peach. The autolysis suggest flavours of sour-dough bread and crackers, while a floral mineral layer adds complexity and depth. A delicious and complete wine ready to drink from today and through 2027." By Cameron Douglas MS (7 October 2022)

VINTAGE 2015:

94 points: "Despite being aged five years on the lees, Quartz Reef's 2015 Methode Traditionelle Blanc de Blancs still retains plenty of fruit. Notes of pineapple, citrus and even hints of peach join delicate biscuity aromas, while the medium-bodied palate is crisp, bright and refreshing. It's an invigorating, complex effort with a fine bead, creamy mousse and great overall balance. I'd love to try this with even more age." By Joe Czerwinski, Wine Advocate (Jun 2020)

'Wine of Show', 'Champion Sparkling' and 'Gold Medal'

New Zealand Organic Wine Awards (May 2021)

5 Stars and Classic: "Top vintages are outstanding, showing great vigour and complexity in a Champagne-like style, intense and highly refined. The vivacious 2015 vintage (5*) is promoted as the 'crown jewel' of Quartz Reef's Central Otago sparklings. Made from Chardonnay, it was estate-grown at Bendigo, matured on its yeast lees for five years, and disgorged in 2020. Pale lemon/green, it is beautifully poised, with intense, vibrant, delicate, lemony, apple flavours, subtle yeasty notes adding complexity, and a very harmonious, dry (4 grams/litre of residual sugar), lasting finish. Certified organic." By Michael Cooper MW (Jan 2021)

93/100: "This offers attractive aromas of fresh bread dough and citrus with lemon-blossom and peach notes. The palate has hazelnut, pie pastry and intense dry-lemon fruit drive. Powerful, precise and delicious. Acidity is a real feature. From organically grown grapes. Drink or hold." By Nick Stock, jameessuckling.com (Dec 2020)

96/100, 5 Stars and ranked #2 of 15: "Five years on the yeast lees. Rich, creamy Méthode with buttered toast, lemon, baguette crust and saline-mineral flavours supported by fine, tangy, mouth-watering acidity. A very stylish wine." By Bob Campbell MW, The Real Review (Nov 2020)

96/100: "There's no mistaking the complexity, delicacy and detail in the bouquet with aromas of sweet citrus, white flowers and white fleshed tree fruits. There's a core of extended lees autolysis with a toasty brioche and whole wheat bread aromas. Fantastic on the palate with even more complexity than the nose suggests, flavours that mirror the nose and a fine mousse. Lengthy finish. Excellent drinking, excellent gift." By Cameron Douglas MS, The Shout NZ (Nov 2020)
