

QUARTZ REEF

CENTRAL OTAGO

BENDIGO PINOT ROSÉ 2022



Delicate and soft with rose petal hues. The bouquet combines the perfumery art of sweet berry notes blended with a touch of wild strawberries. Luscious with a hint of sweet red fruit and refreshing acidity on the palate. The perfect aperitif to Spring 2022.

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 Steepland soil with an elevation of 217 - 264 metres, on 44.55° south.

VINTAGE

The 2022 growing season and the subsequent harvest was defined by frequent and timely rain and a warm dry ripening period. This combination of nature's irrigation from October through December left the vines quite happy with prolonged flowering and good fruit set. The superb ripening weather that followed from January through the end of April really delivered quality fruit.

WINEMAKING

Hand-picked in ideal condition and ripeness on the 25th of March 2022. Fully destemmed, with approximately 4 hours skin contact. Only free run juice used, indigenous yeast ferment in stainless steel tank. 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: 3.5, TA: 5.7 g/L, Alc: 13.5%, RS: 2.9 g/l



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MEDIA REVIEWS

REVIEWS

Previous Vintage:

Awarded 5 Stars: "Certified organic, the 2020 vintage (5*) is a lovely young wine, from Pinot Noir grapes, estate-grown and hand-picked at Bendigo, in Central Otago. Pink-hued, it is freshly scented and mouthfilling, with vibrant, peachy, strawberryish flavours, showing excellent delicacy and depth, and a dry, finely poised finish." By Michael Cooper, New Zealand Wines (Jan 2021)

93/100 and ranked #6 of 21: "Medium tint. Dry, flavoursome rosé with raspberry, cherry and honeysuckle flavours supported by fresh acidity and gentle tannins. A charming, assertive wine with a pleasantly lingering finish" By Bob Campbell MW, The Real Review (Nov 2020)

94/100: "Floral and mineral, fruity and enticing, a calm soft complexity and texture to the bouquet. Equally fruity and floral on the palate with flavours of red berries, cherry and roses. Super fine fruit tannins and youthful acid line. Dry, vibrant and well made. Best drinking from today and through 2023." By Cameron Douglas MS (Sep 2020)