

QUARTZ REEF

BENDIGO ESTATE

CHARDONNAY 2018 - SINGLE VINEYARD



Vibrant stonefruit aromas with tropical nuances and vanilla. Rich and textural with delicate oak integration and pristine acidity. A mouthfilling wine with a pure finish. Ageing 3 – 5 years.

VINEYARD

Biodynamic Demeter certified Bendigo Estate vineyard; planted in 1998, with a vine density of 5,000 plants per hectare. 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.

VINTAGE

We experienced an extraordinary summer resulting in the hottest growing season ever in Central Otago's modern history. Early flowering and ripening meant our normal six months of growing was condensed into a mere five months. February rain brought relief for the vines and enabled them to achieve physiological ripeness, and warmer than normal nights lead to lower acidity. Harvest dates were brought forward to achieve perfect balance.

WINEMAKING

Hand-picked in ideal condition and ripeness on the 20th March 2018. Whole bunch pressed, minimum settling followed by natural fermentation in French oak (10% new) and aged on lees for 12 months. Bottled on the 16th April 2019.

TECHNICAL

pH: 3.39, TA: 4.8g/l, Alc: 13.5%, RS: 1.3g/l

