

QUARTZ REEF

BENDIGO ESTATE

GRÜNER VELTLINER 2019 - SINGLE VINEYARD



Precise with aromas of dried apricots, fresh lime and white pepper notes. Rich and dry with crisp grapefruit followed by vibrant acid finale. Ageing 3 – 5 years.

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 with the exception of our Gruner Veltliner which was planted in 2008. 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 season started with mild temperatures throughout Spring, an earlier than usual budburst and rainfall in late Nov/early Dec providing good levels of moisture. We were challenged with two severe cold fronts during budburst and flowering which despite frost fighting efforts resulted in a smaller crop. Warm and settled weather followed producing overall a hotter than usual growing season. With veraison starting in the last week of January, we began (to expect) yet another early harvest. The 2019 vintage impression is extremely good quality.

WINEMAKING

Hand-picked on the 8th April. Whole bunch pressed, free run juice only. Natural fermentation and aged on yeast lees for 8 months during which full malolactic fermentation occurred. Bottled on the 12th December 2019.

TECHNICAL

pH: 3.27, TA: 5.1g/l, Alc: 13.0%, RS: 2.6g/l

