

QUARTZ REEF

BENDIGO ESTATE

METHODE TRADITIONNELLE BRUT NV



Awarded 5 Stars and 93/100

"A beautifully styled and composed methode, the inviting bouquet shows white stone fruit, lemon peel and apple blossom characters with subtle yeasty complexity. The palate is finely textured and brightly flavoured with pristine fruit flavours together with zesty acidity, wonderfully framed by creamy mouthfeel."

By Sam Kim, Wine Orbit (Sep 2018)

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.

VINEYARD

This wine is from our Organic, Biodynamic Certified 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 with an elevation of 217 – 264 metres, on 44.55° south.

CUVEE

Hand-picked, 14th to 22nd March 2017. A selected blend of 72% Pinot Noir and 28% Chardonnay. Bottle fermented and aged on lees. Riddled and disgorged by hand from Autumn 2019 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.

TECHNICAL

pH: 3.09, TA: 8.5 g/L, Alc: 12.5%, RS: 6 g/l



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REVIEWS

92
POINTS

92/100: "Bright and attractive florals and hints of strawberries, leading to a palate that delivers pink grapefruit and light nectarines. Fresh, fruit-driven style here. A blend of pinot noir and chardonnay."
By James Suckling, www.jamessuckling.com (Oct 2018)

93
POINTS

★★★★★

93/100 and 5 stars: "A beautifully styled and composed methode, the inviting bouquet shows white stone fruit, lemon peel and apple blossom characters with subtle yeasty complexity. The palate is finely textured and brightly flavoured with pristine fruit flavours together with zesty acidity, wonderfully framed by creamy mouthfeel." By Sam Kim, Wine Orbit (Sep 2018)

91
POINTS

★★★★★

91/100 and 4 Stars: "The latest NV Quartz Reef Méthode Traditionnelle Brut is a blend of 62% pinot noir and chardonnay. It's a rich, robust sparkler with an impeccable balance between sweetness and acidity that leaves a pleasantly drying finish. Pinot noir chocolate box characters and subtle yeasty autolysis flavours are evident. Good value at this price." By Bob Campbell, The Real Review (Sep 2018)

18.5+
POINTS

★★★★★

18.5+/20 and 5 Stars: "Bright, light golden-hued straw-yellow colour with pale green-gold hues on the rim, the bubbles very fine and moderately persistent. The nose is full and up-front with bold and accessible aromas of yellow stonefruits melded with good intensity of fresh, bread-yeasty autolysis, the aromatics forming a deep core with presence and a hint of minerals. Dry to taste and medium-bodied, the palate is elegantly presented with a finely concentrated core of white and yellow stonefruits entwined with restrained bread-yeasty autolysis. The fruit is rich and is complexed by a firm thread of bread elements at the core, and the wine flows along a very fine-textured phenolic line. The effervescence adds a gentle creaminess, which carries to a rich and succulent, lingering finish with soft acidity. This is a beautifully balanced method traditionnelle with stonefruit and bread-yeasty complexities on a creamy palate. Serve as an aperitif and with seafood over the next 2-3 years.." By Raymond Chan (Jul 2018)

95
POINTS

95/100: "Biodynamic farming, lees maturation, attention to detail, great vineyard sites. Rudi Bauer of Quartz Reef has many positives in the manifestation of his life work. Beyond that, and so often it's hard to separate the person who makes the wine from the wine itself, he's an outstanding human. And hilarious. That being said, it means little when wines are in brown paper bags being tasted. This wine leapt from the pack. Incredible intensity, inward concentration, a knife edge of acidity in finely wrapped layers of toastiness, marzipan, brioche with a sleek, lean profile of green apple and citrus. Fine, fine bubbles add dimension and freshness. Aside its precision, it's gorgeous to drink, refreshing the palate with each sip, leaving lingering detail of the presence of the wine. Insanely good drinking. It's fine wine personified. Kudos here.." By Mike Bennie, The Wine Front (Dec 2017)