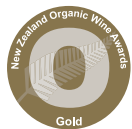


QUARTZ REEF

BENDIGO ESTATE

METHODE TRADITIONNELLE ROSÉ



An alluring bouquet of cranberries and cream with a touch of spice, followed by delicate ruby grapefruit and a hint of shortbread. Vibrant with an engaging length, focus and clarity.

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 Molyneux shallow sandy loam soils. The Pinot Noir clones 10/5 and 5 have been used for the production of this Methode Traditionnelle sparkling wine. Planted with a vine density of 3,800 vines per hectare on 44.55° south.

CUVEE

100% Pinot Noir, hand-picked on the 21st March 2017 in ideal conditions. Bottle fermented and aged on lees for a minimum of 18 months. Riddled and disgorged by hand from Autumn 2019 at Quartz Reef.

TECHNICAL

pH: 3.18, TA: 6.9 g/l, Alc: 12.5%, RS: 3 g/l

