

QUARTZ REEF

BENDIGO ESTATE

“OTTO” PINOT NOIR 2017



5569



95 POINTS



“A new super-premium label from a high quality producer. Fragrant, almost floral aroma with more cherry, plum fruit and spice on the palate. A surprisingly supple, charming wine from a vineyard that can produce blockbuster pinot with ease. Should have an interesting future”

Review from Bob Campbell MW,
The Real Review (Mar 19)

Deep in colour with an aroma of intense ripe berries and fragrant florals. Exceptional depth and complexity with ripe cherry, plum and spice on the palate. Full-bodied with a finely textured finish.

BACKGROUND

Every year our Pinot Noir grapes are hand harvested in small parcels from within our Bendigo Estate Vineyard and vinified as single ferments. Selected from the most eastern block of the vineyard, the first block to see the sun. Uniquely close planted at 8,000 vines per hectare and affectionately known as the ‘royal block’ by our team. “Otto” is the second ferment to be released from block 12. Another very special release by Rudi Bauer.

VINEYARD

From our Bendigo Estate vineyard which is BioGro certified organic and Demeter certified biodynamic; on grafted pinot noir clones, planted in 1998. 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

Although our Central Otago summer was cooler and windier than usual the fruit proudly ripened as normal. The season produced smaller bunches and lower berry weight which resulted in the grapes being concentrated with pleasing structure and weight.

WINEMAKING

Hand-picked on the 31st March. Cold soaked for 4 days before indigenous yeast fermentation kicked in with 13% whole bunch. Gentle hand plunging throughout ferment, followed by post-fermentation maceration of 9 days to ensure optimum fruit and tannin balance. Total time on skin; 23 days. Drained directly into selected French oak barriques (100% one year old) where the wine aged for 15 months during which wild malolactic fermentation occurs. Bottled 24th August 2018, without fining and filtration. The winemaking was very much in keeping with the traditional practices of the Old World. Winemaker, Rudi Bauer, has combined these techniques, and his own personal understanding, to create this wine.

TECHNICAL

pH: 3.69, TA: 5.1g/l, Alc: 14.0%, Clone: 115

Ageing Potential: 7 – 10 years

Limited Release: Only 780 bottles produced

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REVIEWS

★★★★★ *“Selected to celebrate Quartz Reef’s 21 years at Bendigo, in Central Otago, the lovely 2017 vintage (5*) was estate-grown and matured in one-year-old French oak casks. It’s a rare wine, with only 500 bottles made. Deeply coloured, with an enticingly perfumed, savoury bouquet, it is powerful, full-bodied and youthful, with concentrated, well-ripened cherry, plum and spice flavours, revealing superb complexity, depth and harmony, and a finely textured, lasting finish. Already drinking well, it should be very long-lived; open 2021+.”*
By Michael Cooper (Dec 2019)

95
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95/100: *“Attractive, red-cherry and red-flower aromas are framed in fresh, savory spice. There’s a suave and powerful feel to this wine. A commanding yet elegant palate carries really pure red cherries and plums, amid silky, long tannins. Very seductive. Drink or hold. Screw cap. 500 bottles released.”* By Nick Stock, jamesuckling.com (Oct 2019)

95
POINTS

95/100: *“Lovely stuff: juicy and fine with purity and depth, and a nice sour cherry hint as well as ripe berry fruits. Nice acid, too. Delicious but serious with it, and the firmness in the structure indicate potential for development.”* By Jamie Goode, www.wineanorak.com (Feb 2019)

95
POINTS
★★★★★

95/100 and 5 Stars: *“A new super-premium label from a high quality producer. Fragrant, almost floral aroma with more cherry, plum fruit and spice on the palate. A surprisingly supple, charming wine from a vineyard that can produce blockbuster pinot with ease. Should have an interesting future.”* By Bob Campbell MW, [The Real Review](http://TheRealReview.com) (Mar 19)

