

QUARTZ REEF

BENDIGO ESTATE

PINOT NOIR 2015 - SINGLE VINEYARD



Medium ruby-purple in color, the 2015 Pinot Noir exudes gorgeous violets, red roses and black cherry notes with underlying Provence herbs, dusty earth and cinnamon stick hints. Medium-bodied, the palate has a firm backbone of ripe, velvety tannins with lively acid supporting the concentrated, multi-layered flavors, finishing long. Spectacular Pinot Noir!

Review from Robert Parker, The Wine Advocate, Dec 2016

The deep warm colour is inviting with perfumed ripe pinot aromatics, stylish and emotional. The vibrant palate has good body with spicy minerality that holds defined tannins of Bendigo intensity.

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 steepeland with an elevation of 217 – 264 metres, on 44.55° south.

VINTAGE

A cooler than normal spring was replaced with a dry November and extremely warm December just in time to provide the perfect window for the critical flowering period. Dry warm conditions continued through into February reducing the soil moisture significantly however in late summer, we experienced above-average rainfall and a cold snap. After unexpected snowfalls in mid-April, harvesting was fasttracked. Overall fruit quality was excellent with slightly lower acid and sugar levels than normal.

WINEMAKING

All grapes were hand-picked from the 26th March to 9th April. Each clone was small batch vinified with a small percentage of whole cluster per ferment. Cold Soaked for up to 7 days before indigenous yeast fermentation kicks in. Gentle plunging each day, followed by post maceration of up to 12 days to ensure optimum fruit & tannin balance. Drained straight to French oak barriques (28% new) where the wine ages for 12 months during which wild malolactic fermentation occurs.

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: 3.57, TA: 5.3 g/L, Alc: 14.0%
Clones: 10/5, 5, 115, 667, 777 & Abel
Bottling Date: 26th June 2016
Ageing Potential: 6 – 9 years