# QUARTZ REEF CENTRAL OTAGO

# PINOT ROSÉ 2023 - SINGLE VINEYARD

On the palate, a symphony of flavours unfolds, reminiscent of luscious raspberry sorbet accompanied by a playful twist of zesty lemon sherbet. This enchanting Rose has a delightful balance of dryness that complements its refreshing character, making it the ultimate companion for those carefree summer days.

### 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 Letts steepland soil with an elevation of 217 - 264 metres, on 44.55° south.

### VINTAGE

The 2022/2023 growing season was a real box of chocolates as we experienced variable weather and climactic conditions as well as variable flowering and fruit set with an overall positive overtone. The growing season was off to a warm start in Bendigo and the buds bursting by the 23rd of September. We experienced a long slow flowering starting on the 28th of November and lasting a solid three weeks. From the beginning of January through to late February, the heat really turned up with days topping 35 degrees Celsius in Bendigo. Around about the 20th of February, a good spell of wet weather rolled in and from then on through to the end of March, cooler temperatures persisted with weekly spells of rain. First pick for bubbles was on the 24th of February and the majority of Quartz Reef fruit was off the vines by the end of March. All Quartz Reef pinot noir was picked on the 30th of March and the pinot gris a little later. Reflecting on a good year and great team we look forward to the coming winter to reset for another trip around the sun.

#### Winemaking

QUARTZ REEF

BENDIGO

Pinot Rose

INE OF NE

Hand-picked in ideal condition and ripeness on the 4th of April 2023. Fully destemmed, with approximately 4 hours skin contact. Only free run juice used, indigenous yeast ferment in stainless steel tank. 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: 3.29 , TA: 5.2g/L, Alc: 13.5%, RS: 1.49g/l



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### **PREVIOUS REVIEWS:**

\*\* \*\*\* STARS **Awarded 5 Stars:** "Certified organic, the 2020 vintage (5\*) is a lovely young wine, from Pinot Noir grapes, estate-grown and hand-picked at Bendigo, in Central Otago. Pink-hued, it is freshly scented and mouthfilling, with vibrant, peachy, strawberryish flavours, showing excellent delicacy and depth, and a dry, finely poised finish." By Michael Cooper, New Zealand Wines (Jan 2021)

**93** POINTS

**93/100 and ranked #6 of 21:** "Medium tint. Dry, flavoursome rosé with raspberry, cherry and honeysuckle flavours supported by fresh acidity and gentle tannins. A charming, assertive wine with a pleasantly lingering finish" By Bob Campbell MW, The Real Review (Nov 2020)

**94 POINTS** 

**94/100:** "Floral and mineral, fruity and enticing, a calm soft complexity and texture to the bouquet. Equally fruity and floral on the palate with flavours of red berries, cherry and roses. Super fine fruit tannins and youthful acid line. Dry, vibrant and well made. Best drinking from today and through 2023." By Cameron Douglas MS (Sep 2020)

