

# QUARTZ REEF

CENTRAL OTAGO

PINOT GRIS  
2015

SINGLE VINEYARD

Hand-picked in ideal condition and ripeness on the 17<sup>th</sup> & 18<sup>th</sup> of April from our biodynamic *Demeter* certified Bendigo Estate vineyard; planted in 1998, with a vine density of 5,000 plants per hectare.

The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts stepland with an elevation from 217 – 264 metres, on 44.55° south.

Whole bunch pressed, minimum settling followed by warmish indigenous yeast fermentation until dryness and kept on yeast lees, for 10 months.

#### TASTING NOTE:

Lemon-gold with an alluring bouquet of nutmeg, honey, ginger and white peach. Voluptuous texture with spice and richness finishing beautifully dry. Ageing 3 – 5 years. The perfect food wine.

#### TECHNICAL DATA:

TA: 4.4 g/l

Alcohol: 13.4%

Residual Sugar: 2.5 g/l



#### MICHAEL COOPER REVIEW:

*"Freshly scented, mouth filling, weighty and dry, with strong vibrant, pure, citrusy, peachy, spicy flavours, very finely textured and harmonious".*

*LISTENER – OCTOBER 2016*