

QUARTZ REEF

BENDIGO ESTATE

BENDIGO ESTATE SINGLE FERMENT PINOT NOIR 2017



5569



CERTIFIED
No: 150



96/100 POINTS



"Dense, powerful pinot noir with ripe red-fleshed plum, dark berry, wood smoke, cocoa and spicy oak flavours. Firmly-structured but accessible wine. A youthful pinot noir with cellaring potential."

By Bob Campbell MW, The Real Review (Mar 2019)

FOUR SEASONS IN ONE BUNCH

Deep ruby-red in colour exhibiting spiced wild berries. Opulent and rich on the palate with notes of dark cherry, blackberry and liquorice. Silky tannins with a muscular structure and impressive length.

VINEYARD

From our Bendigo Estate vineyard which is BioGro certified organic and Demeter certified biodynamic; with a vine density of 5,000 - 8,000 plants per hectare 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. Selected from the mid-section of the vineyard block 3-4: Clone 677.

VINTAGE

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

WINEMAKING

Hand-picked on the 5th April. Cold soaked for 7 days before indigenous yeast fermentation kicked in. Gentle hand plunging throughout ferment, followed by post-fermentation maceration of 6 days to ensure optimum fruit and tannin balance. Total time on skin; 23 days. Drained directly into selected French oak barriques (50% new) where the wine aged for 15 months during which natural malolactic fermentation occurred. Bottled 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: 3.67, TA: 5.4g/l, Alc: 14%

Bottling Date: 24th August 2018

Ageing Potential: 7 – 10 years

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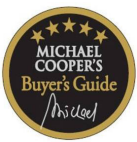
REVIEWS



Gold Medal: *"Our sixth annual NZ Organic Wine Award has now concluded and we proudly announce the results."* By NZ Organic Wine Awards (May 19)



5 Stars and Ranked in the Top 20 Central Otago Pinot Noirs: By Joelle Thomson, Vino (May 19)



5 Stars: *"This memorable red is certified organic and biodynamic. Estate-grown and hand-picked at Bendigo, in Central Otago, it was matured in French oak casks (50 per cent new), and bottled unfiltered and unfiltered. Deep and youthful in colour, it is highly fragrant, weighty and very savoury, with ripe cherry, plum and spice flavours, showing notable density, complexity and harmony. A very 'complete' wine, set to flourish for a decade, it's already a lovely mouthful."* By Michael Cooper (Mar 2019)



96/100 and 5 Stars: *"Dense, powerful pinot noir with ripe red-fleshed plum, dark berry, wood smoke, cocoa and spicy oak flavours. Firmly-structured but accessible wine. A youthful pinot noir with cellaring potential"* By Bob Campbell MW, The Real Review (Mar 2019)



95/100: *"Concentrated and broad with nice sweet black cherry and blackberry fruit with depth and intensity. Very assured with lovely texture and some savoury notes. There are some hints of oak, but they are fully integrated. A refined wine."* By Jamie Goode, www.wineanorak.com (Feb 2019)

