

QUARTZ REEF

BENDIGO ESTATE

GRÜNER VELTLINER 2017 - SINGLE VINEYARD



5569



Aromas of dried apricots and honey with fresh lime notes. Vibrant, creamy and dry with crisp grapefruit followed by a hint of white pepper. Ageing 3 – 5 years.

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 with the exception of our Gruner Veltliner which was planted in 2008. 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

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 in ideal condition and ripeness on the 22nd of April. Whole bunch pressed, free run juice only. Natural fermentation and aged on yeast lees for 11 months during which full malolactic fermentation occurred. Bottled on the 8th of March 2018.

TECHNICAL

pH: 3.26, TA: 5.9g/l, Alcohol: 13.5%, RS: 4.7g/l

