

# QUARTZ REEF

BENDIGO ESTATE

## PINOT NOIR 2016 - SINGLE VINEYARD



*"The nose is firmly concentrated with a fine and intense core of dark-red cherry and berry fruit, entwined with raspberry notes, red florals, dark herbs and notes of liquorice and minerals....*

*This is a rich and sweet-fruited Pinot Noir with dark-red cherry, berry and raspberry flavours, a concentrated palate and plenty of fine-grained tannin extraction with a vibrant finish."*

*Review from Raymond Chan, October 2017*

Divine ruby red in colour with intense cherry and berry aromas. Rich on the palate with dark cherry, subtle floral and herbaceous notes. Excellent depth, fine tannins and a long vibrant finish.

### 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

Spring was cool and led into a very dry September and a warm dry October. November mornings presented some frost conditions however the days became warm and stayed dry. Summer developed into another warm dry season with December and January continuing this theme. In February the rainfall was well below normal. Overall a great summer yielding small, flavour packed berries with great colour.

### WINEMAKING

Hand-picked on the 23rd March and 4th 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 kicked in. Gentle plunging each day, followed by post maceration of up to 11 days to ensure optimum fruit and tannin balance. Total time on skin; 23 days. Drained directly into selected French oak barriques (28% new) where the wine aged 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: 3.66, TA: 5.0 g/L, Alc: 14.0%  
Clones: 10/5, 5, 115, 667, 777 & Abel  
Bottling Date: 31st August 2017  
Ageing Potential: 6 – 9 years