

QUARTZ REEF GRÜNER VELTLINER 2023







\$43.99

Product Code:	7782	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	13.5%
Style:	White	Grape:	100% Grüner Veltliner
Variety:	Grüner Veltliner		VCICIIICI
Producer:	Quartz Reef		





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TASTING NOTES

Winery notes (2023 Vintage)

"Golden-yellow in colour, the nose is an elegant combination of dried apricot and fresh lime, followed by a hint of chestnuts. Additionally this wine offers a vibrant, creamy and dry palate with crisp grapefruit followed by a hint of white pepper. It is a well structured wine with balanced acidity, best enjoyed with Austrian style cuisine like a "Wiener Schnitzel" or "Tiroler Gröstl".

This wine is from our BioGro certified organic and Demeter certified biodynamic estate vineyard located in the Bendigo subregion 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.

Hand-picked on the 14th April. Whole bunch pressed, free run juice only. Natural fermentation and aged on yeast lees for 10 months during which full malolactic fermentation occurred. Bottled on the 2nd February 2024."

90/100 Erin Larkin, RobertParker.com, December 2024 (2023 Vintage)

"The 2023 Bendigo Grüner Veltliner is golden in the glass and leads with a nose of lemongrass, white pepper, white peach, toasted nuts and shortcrust pastry. This is rich and opulent, with powerful phenolic structure in the mouth, matched by the acidity."



Reviews for previous vintages below...

5 Stars Michael Cooper (2021 Vintage)

"The outstanding 2021 vintage was estate-grown and hand-harvested. Bright yellow/green, it is mouthfilling and vibrantly fruity, with highly concentrated, peachy, spicy flavours, full of youthful vigour, that build to a dry, lasting finish. Full of personality, it's certified organic and biodynamic."

Rated Excellent & 93/100 Cameron Douglas MS (2021 Vintage)

"Varietal, fruity, aromatic, floral and savoury with a light herbaceous quality. Classic flavours of white fleshed fruits, citrus and tinned pineapple with a radish or vegetal quality adding breadth and flavour. A plush satin texture coats the palate with core fruit flavours accentuated by acidity and weight. Some very fine fruit tannins add mouthfeel and with a dry finish this is a wine to drink as a aperitif or pair comfortably with white fleshed seafood and summer fare. Drinking best from 2023 through 2026."

5 Stars & 95/100 Bob Campbell MW, The Real Review (2020 Vintage)

"It's appropriate that Austrian-born founder of Quartz Reef, Rudi Bauer, should make a wine from Austria's most productive grape variety. Delicious grüner veltliner with wet slate-mineral, citrus and floral flavours supported by soft, seductive acidity and an ethereal texture."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays

VISIT VINO FINO

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