

# VINO FINO

Explore a World of Wine

## QUARTZ REEF MÉTHODE TRADITIONNELLE BLANC de BLANCS VINTAGE 2017



Original price was: \$95.99. ~~\$79.99~~ Current price is: \$79.99.

### Contender for NZ's Top Sparkling

Product Code:	4304	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	12.5%
Style:	Sparkling	Grape:	Chardonnay, Pinot Noir
Variety:	Méthode Traditionnelle	Natural:	Biodynamic
Producer:	<a href="#">Quartz Reef</a>		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

**Trophy for Champion Sparkling Wine - New Zealand Organic Wine Awards 2024**  
**Gold Medal - New Zealand Organic Wine Awards 2024**

**Winery notes** (2017 Vintage)

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"The 'crown jewel' in our sparkling collection; this exquisite wine exudes style and finesse. Refreshing citrus notes with an irresistible aroma of a pâtisserie. Tantalizing lime and chamomile with precise acidity that dances on the palate. Fine persistent mousse will capture and engage your senses. An exceptional example of world class Méthode Traditionnelle, handcrafted in Central Otago, New Zealand.

The grapes for the Vintage 2017 Blanc de Blancs were hand-picked in ideal condition on the 22nd March 2017. Bottled on the 4th December 2017, this exceptional wine was aged for 5 years on lees then riddled and disgorged by hand during Spring 2022 on-site at Quartz Reef."

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## **5 Stars & 96/100 Bob Campbell MW, The Real Review, October 2023** (2017 Vintage)

"Made from 100% organic/biodynamic chardonnay from Bendigo. Aged for five years in bottle on the yeast lees. Rich, creamy wine with pronounced baguette-like yeast lees character. Delicate, complex méthode traditionnelle – one of NZ's best."

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## **Rated Outstanding & 96/100 Cameron Douglas MS, October 2023** (2017 Vintage)

"Complex and developing bouquet with a core of white fleshed stone fruits and citrus with a grapefruit seam, there's a core of autolysis with sweet brioche and pastry goods, apple tart and a mineral quality suggesting white clay. Delicious from the first touch on the palate with a seamless flavour and texture profile of fruit flavours that mirror the bouquet, baked goods and lengthy leesy finish. The mousse has a plump softness and acidity a touch of saline as well as carrying flavours through the palate. Lengthy complex, delicious and ready. Best drinking from day of purchase through 2028."

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## **5 Stars & Top 10 Cuisine Méthode Traditionnelle Tasting, November 2024** (2017 Vintage)

"A pale-gold colour in the glass with attractive fresh yeasty aromas. The palate is lean, yet complex with underlying fruit freshness overlaid with toast and brioche flavours and a crisp finish. A wonderful mixture of freshness and maturity at seven years old."

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## **95/100 Mike Bennie, The Wine Front, December 2022** (2017 Vintage)

"While drinking superbly now, this needs time in cellar. For sure. It's a green apple, not quite there at ripeness, a crunch of that, resonating, scintillating, tart and supremely long and fine. A lick of nuttiness, a bit of fino sherry, but geez, this is tightly wound and energetic and bright. Fine detail galore, one for the ages. Salon 1996? Yeah, if you know you know."

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## **5 Stars Michael Cooper, April 2023** (2017 Vintage)

"Top vintages are outstanding, showing great vigour and complexity in a Champagne-like style, intense and highly refined. The vivacious 2017 vintage (5\*) is promoted as the 'crown jewel' of Quartz Reef's Central Otago sparklings. Made from Chardonnay, it was estate-grown at Bendigo, matured on its yeast lees for five years, and disgorged in spring 2022. Bright, light yellow/green, it is richly scented, with penetrating, citrusy, yeasty flavours, showing excellent vigour and complexity, and a crisp, dry (2 grams/litre of residual sugar), harmonious finish. Certified organic."

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**\*Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

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

## VISIT VINO FINO

188 Durham St South,  
Christchurch