VINO FINO
Explore a World of Wine

# QUARTZ REEF MÉTHODE TRADITIONNELLE BLANC de BLANCS VINTAGE 2019




**$79.99**

## Contender for NZ's Top Sparkling

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| Product Code: | 4304 |
| Country: | New Zealand |
| Region: | Central Otago |
| Sub Region: | Bendigo |
| Style: | Sparkling |
| Variety: | Méthode Traditionnelle |
| Producer: | Quartz Reef |

| | |
|---|---|
| Closure: | Cork |
| Unit: | Each |
| Volume: | 750ml |
| Alcohol: | 12.5% |
| Grape: | Chardonnay, Pinot Noir |
| Natural: | Biodynamic |

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

## TASTING NOTES

**Trophy for Champion Sparkling - New Zealand Organic Wine Awards 2025 & 2026**
**Gold Medal - New Zealand Organic Wine Awards 2025 & 2026**

**Winery notes** (2019 Vintage)
"An exceptional example of world-class Méthode Traditionnelle, meticulously handcrafted in the stunning wine region of

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Central Otago, New Zealand. Our sparkling wine captures the essence of the region’s unique terroir and winemaking excellence, offering a truly premium wine experience.

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."

**5 Stars & 96/100 Stephen Wong MW, The Real Review, September 2025** (2019 Vintage)
"Fine, persistent mousse. A subtle, restrained nose of oyster-shell, talc, citrus and linden flowers floats above a bed of earthy, savoury autolysis. The palate is creamy and energetic yet poised, finishing bone-dry, long and packed with potential. Very young and closed currently, it needs more time to unfold before it reveals its innate, layered complexity, but there is a warmth to the fruit and a brimming generosity hidden within which promises delicious drinking in the years to come."

**Rated Outstanding & 95/100 Cameron Douglas MS, September 2025** (2019 Vintage)
"What can I say, but Congratulations to the whole wine growing and wine making team at QR HQ. Another example of NZ sparkling wine at its best from one of the very few producers in Aotearoa who persistently and consistently deliver quality and deliciousness in a glass of sparkling wines. This Methode Traditionnelle has immediate impact and drive from the autolysis with a fresh nut and fine lees complexity closely followed by scents of baked apple and peach, grapefruit and fresh oatmeal. Dry, taut, crisp, saline, fruity and mouthwatering. A fine small bubble mousse with a stream of finesse and style. Lengthy and ready to drink from 2026 through 2033+."

**5 Stars & Number 2 Cuisine NZ & International Méthode Traditionnelle Tasting, October 2025** (2019 Vintage)
"Pale in the glass with lovely aromatic richness boasting creaminess and hints of toast sitting alongside fresh white florals on the nose. This complexity is reflected though the palate with lovely purity of fruit and a lengthy ethereal finish."

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

## 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

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