

# VINO FINO

Explore a World of Wine

## QUARTZ REEF MÉTHODE TRADITIONNELLE BLANC de BLANCS VINTAGE 2019



\$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 - New Zealand Organic Wine Awards 2025**  
**Gold Medal - New Zealand Organic Wine Awards 2025**

#### Winery notes (2019 Vintage)

"An exceptional example of world-class Méthode Traditionnelle, meticulously handcrafted in the stunning wine region of 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."

Reviews for previous vintages below...

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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