VINO FINO
Explore a World of Wine

QUARTZ REEF MÉTHODE TRADITIONNELLE NV



HOT PRICE | 93-94 EXCELLENT | 93 | BIO DYNAMIC | Cuisine | ORGANIC | STAFF PICK | TOP SELLER

$36.99

Focused, fresh and crisp, this biodynamically produced sparkling is consistently one of New Zealand's best.

Product Code:	4263
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:	72% Pinot Noir, 28% Chardonnay
Natural:	Biodynamic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

After pioneering sparkling wine production in Central Otago with Clothilde Chauvet (from the Champagne house of Marc Chauvet), winemaker Rudi Bauer has become synomonous with high quality, organically produced Méthode Traditionnelle.

The current release is excellent.

Winery notes (NV)
"A sparkling wine exuding elegance and finesse. Pale yellow with a bouquet of green apple and hints of lime and brioche. On the palate, this is flirtatious and moreish. Enhanced by an invigorating cool, creamy acidity. Focused, cool and crisp with beautiful balance and length."

Rated Excellent & 93/100 Cameron Douglas MS, October 2026 (NV)
"An excellent bouquet of ripe citrus and leesy autolysis showcasing scents of sweet lemon and red apple then white flowers and and peach. There's a saline mineral quality housed in the autolysis that is enticing and intriguing. A dry wine with a flourish to the mousse, small bubbles and saline note to the acid backbone. Fruity at the core, lengthy and delicious with best drinking from day of purchase through 2033."

18.5/20 Joelle Thomson, drinksbiz Magazine, December 2023/January 2024 (NV)
"*Quartz Reef Brut is one of New Zealand's best sparkling wines* , made using the champagne method of production. It emulates the blanc de noir style because it is a white wine made mostly from Pinot Noir (about 70% of the blend), with the balance being Chardonnay. This formula is consistent and the reliable depths of toasty, savoury flavours in a dry wine make this bubbly a winner. It is also certified organic, thanks to winemaker Rudi Bauer's attention to detail in his Bendigo vineyard. Bauer pioneered this bubbly in the early days of Central Otago's wine scene."

***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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