VINO FINO
Explore a World of Wine

QUARTZ REEF MÉTHODE TRADITIONNELLE ROSÉ NV





$44.99

"Refreshing, crisp, dry lengthy and delicious."

Product Code:	4293	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	12.5%
Style:	Sparkling	Grape:	100% Pinot Noir
Variety:	Méthode Traditionnelle	Natural:	Biodynamic
Producer:	Quartz Reef		

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Gold Medal - New Zealand Organic Wine Awards 2024, 2025 & 2026

Winery notes (NV)
"Quartz Reef Methode Traditionnelle Rose is a wine of distinction, made in the traditional method to achieve elegance and finesse. Focused, fresh and crisp with a beautiful balance and length. 100% Pinot Noir."

Rated Excellent & 94/100 Cameron Douglas MS, October 2025 (NV)
"Roses and cherries, then strawberry framed by a leesy autolysis, a wine of charm and finesse, power and refinement. Crisp, taut and dry with a fine mousse and backbone of acidity. Fruit flavours are persistent with the floral flavours wrapping around the fruit perfectly. Well made, dry and refreshing with a light saline quality. Delicious and refreshing with best drinking from day of purchase through 2030."

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Joelle Thomson, drinksbiz Magazinre, December 2024 (NV)
"Divine, dry and deliciously fruit-driven with complex fresh bread aromas adding more balance and complexity than typically expected of pink sparkling wine. This is an exceptional wine made 100% from Pinot Noir and given long ageing on yeast lees in the bottle. It is beautifully balanced now and can age further for two to three years, but why wait? This is divine."

5 Stars Michael Cooper, April 2023 (NV)
"The distinctive, non-vintage wine I tasted in early 2023 was estate-grown and hand-harvested at Bendigo, in Central Otago. Made entirely from Pinot Noir and matured for a minimum of two years on its yeast lees, it is light pink, fragrant and vigorous, with strong, strawberryish, yeasty flavours, a hint of oranges, and excellent complexity and harmony. Refined and vivacious, with a smooth, fully dry finish (2 grams/litre of residual sugar), it's well worth discovering."

94/100 Emma Jenkins MW, Decanter, May 2024 (NV)
"Biodynamic Central Otago producer Quartz Reef makes some of New Zealand’s most exciting sparkling wines. The Rosé is made from 100% Pinot Noir and spends 24 months on its yeast lees, resulting in a fine mousse with harmonious strawberry, peach tea and brioche characters, excellent flavour depth, finesse and a fine chalky texture. Very good length."

***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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