

QUARTZ REEF MÉTHODE TRADITIONNELLE ROSÉ NV



\$44.99

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



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TASTING NOTES

Gold Medal - New Zealand Organic Wine Awards 2024 & 2025

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."

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

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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."

5 Stars & 95/100 Bob Campbell MW, The Real Review, June 2020 (NV)

"Made from 100% organic and biodynamically-grown pinot noir aged on the yeast lees in bottle for at least 18 months. An appealing wine with subtle cherry and raspberry flavours, a hint of nutty yeast autolysis and a suggestion of spice on the finish. Seductively soft and yet refreshing."

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."

Rated Excellent & 94/100 Cameron Douglas MS, October 2023 (NV)

"Delicious, fresh, crisp and dry with a core bouquet of strawberry and fruit spice, fresh brioche and cherry, there's a lees and miso moment, apple and floral complexity. Dry, salivating, crisp and dry with a firm mousse, finesse and charm and flavours that reflect the bouquet. A lovely example, well made, lengthy and fine. Great drinking from day of purchase through 2029."

Rated Excellent, 5 Stars & 93/100 NZ Wine Rater, March 2022 (NV)

"Attractive, pale cherry-skin pink. Lifted, aromatic, with notes of dried strawberries, cream of soda, herbal, wild flowers and a hint of sea salt. Dry, delicate and tasty - the restrained, delicate raspberry and wheat-biscuit flavours are underpinned by herbal and saline notes, balanced by the creamy textural mousse making for a style that's sure to have wide consumer appeal."

92/100 Mike Bennie, The Wine Front, June 2018 (NV)

"Pink, pretty sparkling, scents of sweet strawberry, musk sticks. Creamy, simple flavours, strawberry and sour cherries. Tart finish. Nice frisky bubbles. Relatively simple style though texture is good, quiet power appealing and sense of 'mineral' and savoury fruit character is great. Good drink."

***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