

QUARTZ REEF PINOT ROSÉ 2024







\$34.99

Product Code:	5479	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	13.5%
Style:	Rosé	Grape:	100% Pinot Noir
Producer:	Quartz Reef		IVOII
		Natural:	Biodynamic





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TASTING NOTES

Winery notes (2024 Vintage)

"Bright, clear and fresh bouquet of redcurrant and cranberry with hints of honey and spice. Round, lush and savoury on the palate, with delicate fruit expression and whispers of lime jelly and golden kiwi. Delicate and refreshing, the perfect accompaniment to Spring into Summer!

This wine is from our BioGro certified organic and Demeter certified biodynamic estate vineyard located in the Bendigo subregion of Central Otago. The vineyard was planted in 1998 after careful site selection. The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepland soil with an elevation of 217 - 264 metres, on 44.55° south."

Reviews for the 2023 vintage below...

4 1/2 Stars Michael Cooper (2023 Vintage)

"Certified organic, the 2023 vintage is from Pinot Noir grapes, estate-grown and hand-picked at Bendigo, in Central Otago. Bright, light pink, it is mouthfilling, with vibrant, delicate, watermelon and peach flavours, finely balanced acidity and a fresh, dry (1.5 grams/litre of residual sugar) finish. Still very youthful, it should be at its best mid-2024+."



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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