

## QUARTZ REEF SINGLE VINEYARD PINOT GRIS 2023



\$34.99

Product Code:	4215	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bendigo	Alcohol:	13.5%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris	Natural:	Biodynamic
Producer:	<a href="#">Quartz Reef</a>		



New Zealand Wide Delivery



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### TASTING NOTES

#### Gold Medal - New Zealand Organic Wine Awards 2024

##### Winery notes (2023 Vintage)

"An appealing bouquet of peach, citrus peel and thyme is followed by a firm palate of floral and soft citrus notes. Focused and balanced, drinking beautifully now, with excellent aging potential. The perfect accompaniment for our modern south pacific cuisine.

This wine is from our BioGro certified organic and Demeter certified biodynamic estate vineyard located in the Bendigo sub-region 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.

Hand-picked in ideal condition and ripeness on the 29th of March, 6th - 17th of April. Whole bunch pressed, minimum settling followed by natural fermentation and aged on yeast lees for 10 months during which full malolactic fermentation occurred."

##### 90/100 Erin Larkin, RobertParker.com, December 2024 (2023 Vintage)

"The 2023 Pinot Gris is from Bendigo, in Central Otago, and it leads with a sun-ripened, hay/straw character, cloth, peach and pear. In the mouth, the wine is powerfully structured and a little broad, with very ripe lemon and custard apples to close. I am

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inclined to like most things at Quartz Reef because I love the philosophy and the farming so much. Despite the alcohol being on the lower side, at 13.5%, it does have a little oomph through the finish. This wine will be an interesting drink in several years' time."

Reviews for previous vintages below...

## **5 Stars Michael Cooper** (2022 Vintage)

"Certified organic and biodynamic, the attractively scented, youthful 2022 vintage was estate-grown, hand-picked and lees-aged for six months at Bendigo. Bright, light lemon/green, it is mouthfilling, with generous, vibrant pear, lychee and spice flavours, showing excellent delicacy and vigour, and a finely poised, dry (4.3 grams/litre of residual sugar) finish. Best drinking 2025+."

## **Joelle Thomson, drinksbiz Magazine, October/November 2023** (2022 Vintage)

"Dry, flinty and smooth, this Pinot Gris is an appealing medium-bodied style of Gris from the deep south. It is made entirely from certified organic and biodynamic grapes grown in Bendigo in Central Otago by winemaker Rudi Bauer and his talented team."

## **5 Stars & 95/100 Bob Campbell MW, The Real Review, March 2022** (2021 Vintage)

"Sophisticated pinot gris that achieves a nice mix of pear, apple and other tree fruits with nut and root ginger characters from the yeast lees. It is dry, but not austere, delicious when first released but will develop well with a little bottle age."

## **Rated Excellent & 94/100 Cameron Douglas MS, March 2022** (2021 Vintage)

"A classic and enticing bouquet of fresh white fleshed fruits, sweet citrus and a fine mineral quality. Flavours on the palate showcase the white fleshed fruits and some spice qualities contrasted with citrus of lemon and a touch of tangerine. Refreshing acid line and quiet coarse silk texture. Perfectly balanced and well made with best drinking from 2022 through 2028."

## **Rated Excellent, 5 Stars & 93/100 NZ Wine Rater, June 2022** (2021 Vintage)

"Complex, a winemaking-influenced bouquet with fruit aromas of orange rind, mandarin and tree-ripened pear intermixed with savoury, vanilla, baking spice characters. A youthful, lean, textural, 'European', food-friendly style where the structure is the focus, with saline freshness and a dry finish."

## 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