

QUARTZ REEF SINGLE VINEYARD PINOT

GRIS 2024

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Product image

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:	Quartz Reef		



New Zealand

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TASTING NOTES

Gold Medal - Aotearoa New Zealand Organic Wine Awards 2026

Winery notes (2024 Vintage)

"A lifted bouquet of ripe nectarine, lemon zest, and wild herbs leads into a vibrant palate of white florals, juicy pear, and soft citrus. Elegant and finely structured, this vintage shows purity and poise, with a lingering mineral finish. Delightful now, with the potential to evolve beautifully in bottle. Pair beautifully with fresh seafood, we were thinking snapper or pan-seared scallops.

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 stepland soil with an elevation of 217 - 264 metres, on 44.55° south.

Hand-picked in ideal condition and ripeness between the 2nd - 4th 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. Bottled: 26th of February 2025."

95/100 Emma Jenkins, Decanter UK, June 2026 (2024 Vintage)

VINO FINO

Explore a World of Wine

"A distinctive style, aged on lees for 10 months and undergoing full malolactic fermentation. Subtle, savoury, slightly peppery spice, with orchard fruit, lemon rind, oatmeal and fine herbs leading to a crisp, dry palate with succulent acidity, excellent fruit intensity; a very fine, mealy texture and an attractive umami-like element. Very moreish. Elegant, with good flow and length. Great food wine."

Rated Excellent & 93/100 Cameron Douglas MS, January 2026 (2024 Vintage)

"Fine and complex bouquet, fragrances of green and brown pear, quince and red apple skin. There's also a seam of fine saline minerality with a crumbled stone idea. Crisp, taut and dry with a core of pomaceous fruits and citrus peel, the phenolics add to the mouthfeel and length and overall complexity. Ready to drink from day of purchase through 2028+."

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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