# QUARTZ REEF
BENDIGO ESTATE

## BENDIGO ESTATE SINGLE FERMENT PINOT NOIR 2019

CERTIFIED bio gro NZ CERT ORGANIC
5569

DEMETER NEW ZEALAND
CERTIFIED No: 150




### 96/100 POINTS

★★★★★

*"Single Ferment is the wine that best expresses both site and season. Richer and more intense than the regular pinot noir, with a complex mix of dark cherry, berry, floral and savoury flavours. The wine will obviously develop well with bottle age but is still quite accessible."*

By Bob Campbell MW,
The Real Review (Jan 2021)

### "BLACK OPS"

Deep ruby in colour with a layered bouquet of red berries, floral and savoury notes. Rich and opulent on the palate with dark cherry, plum and spice. Elegant yet mouth filling with an impressive purity and power. Very good ageing potential.

### VINEYARD

From our pioneer Bendigo Estate vineyard. BioGro certified organic and Demeter certified biodynamic; with a vine density of 5,000 - 8,000 plants per hectare on grafted pinot noir clones, planted in 1998.

The soils on the beautiful north facing slope are Waenga fine sandy loam and Letts steepland with an elevation from 217 – 264 metres, on 44.55° south. Clone: Abel & 115

### VINTAGE

The season started with mild temperatures throughout Spring, an earlier than usual budburst and rainfall in late Nov/early Dec providing good levels of moisture. We were challenged with two severe cold fronts during budburst and flowering which despite frost fighting efforts resulted in a smaller crop. Warm and settled weather followed producing overall a hotter than usual growing season. With veraison starting in the last week of January, we began (to expect) yet another early harvest. The 2019 vintage impression is extremely good quality.

### WINEMAKING

Hand-picked on the 28th March and 8th April. 10% whole bunch. Cold soaked for 7 days before indigenous yeast fermentation kicked in. Gentle hand plunging throughout ferment, followed by post-fermentation maceration of 6 days to ensure optimum fruit and tannin balance. Total time on skin; 21 days. Drained directly into selected French oak barriques (20% new, 40% 1 year old, 20% 2 years old and 20% 3 years old) where the wine aged for 15 months during which natural malolactic fermentation occured. Bottled without fining and filtration.

The winemaking was very much in keeping with the traditional practices of the Old World. Winemaker, Rudi Bauer, has combined these techniques, and his own personal understanding, to create this wine.

### TECHNICAL

pH: 3.61, TA: 5.6g/l, Alc: 14%
Bottling Date: 30th July 2020
Ageing Potential: 7 – 10 years

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## REVIEWS

96 POINTS

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5 STARS

**5 Stars:** *"Deep ruby, mouthfilling red, powerful but not heavy, with dense, ripe cherry, plum and spice flavours, showing lovely concentration, good tannin backbone and obvious long-term potential. It should be a 10-year wine."* By Michael Cooper (Jan 2021)

