

QUARTZ REEF

CENTRAL OTAGO

BENDIGO ESTATE SINGLE FERMENT PINOT NOIR 2021



"VELVET"

Savoury, with pink peppercorns and star anise, blood orange and raspberry leaf tea on the nose. In the mouth, "Velvet" is saturated with flavour, shaped by fine, chalky, tannins. There's an appealing length through the finish.

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 steep land with an elevation from 217 – 264 metres, on 44.55° south. Clone: 5, 115, 777

VINTAGE 2021

With warm Spring conditions, growth was steady throughout the vineyard. Flowering began in mid-November and following a cold front in late November, frost risk remained low for the remainder of the season. The new year brought both rain and snow leaving a dusting on the Pisa Ranges, the lowest we have ever seen this far into the season. Warm dry weather followed right through into harvest which enabled the fruit to ripen to perfection. Veraison took place at the end of January and we began our harvest in March. Optimal conditions early in the season have resulted in an above average yield and a long dry season has provided us with exceptional quality.

WINEMAKING

This single ferment named "Velvet" has been selected as it best expresses the Bendigo Estate vineyard and the growing season. Hand harvested on the 24th of March from block 6. Cold soaked for 5 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: 22 days. Drained directly into selected French oak barriques (16 % new, 66 % 1 year old, 18 % 2 years old) where the wine aged for 13 months during which natural malolactic fermentation occurred.

TECHNICAL

pH: 3.71, TA: 5.5g/l, Alc: 14.5%

Bottling Date: 28th July 2022

Ageing Potential: 7 – 10 years

Unfined and unfiltered.

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CURRENT REVIEWS

95
POINTS **95/100:** *"The 2021 Bendigo Estate Single Ferment Pinot Noir is tighter and more savory, with pink peppercorns and star anise, blood orange and raspberry leaf tea. In the mouth, it is saturated with flavor, shaped by fine, chalky, tannins. There's a lovely spool of length through the finish. Wonderful wine. Unfined and unfiltered. 14% alcohol, sealed under screw cap."* **Wine Advocate** Erin Larkin (Dec 15, 2023)

- **94 J S Wine Ratings (Mar 23)**
- **92 Rebecca Gibb Vinous (Jan 23)**
- **5 stars Superclassic, Michael Cooper (Sep 23)**
- **93 Jasper Morris Inside Burgundy Dec 23**

2020 REVIEWS

95
POINTS **96/100:** *"An exceptional wine made under a biodynamic/organic regime. This wine has both purity and power with bright, ripe dark cherry, floral, violet, cassis and a suggestion of fresh herbs plus a touch of spice from classy French oak."* By Bob Campbell MW, The Real Review (Mar 2022)

★★★★
STARS

5 Stars: *"Certified organic and biodynamic, this wine is 'a single ferment ... personally selected by Rudi Bauer as it best expresses Bendigo Estate vineyard' in Central Otago. Hand harvested, it is matured in French oak casks, and bottled unfined and unfiltered. The very generous vintage is arguably the best yet."*
By Michael Cooper (Jul 2022)