

QUARTZ REEF

CENTRAL OTAGO

METHODE TRADITIONNELLE VINTAGE 2019 - BLANC DE BLANCS



The 'crown jewel' in our sparkling collection; this exquisite wine exudes style and finesse. Refreshing citrus notes with an irresistible aroma of a pâtisserie. Green apple with a hint of clover and honey, youthful acidity and a beautiful length that unfolds on the palate. Fine persistent bubbles will capture and engage your senses.

An exceptional example of world class Méthode Traditionnelle, handcrafted in Central Otago, New Zealand. 4000 bottles.

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. Hard frosts reduced our crop however this was followed by warm and settled weather and overall a hotter than usual growing season. The resulting 2019 vintage impression is outstanding in quality.

CUVEE

The grapes for the Vintage 2019 Blanc de Blancs were hand-picked in ideal condition on the March 6, 2019. Bottled November 16, this exceptional wine was aged for 5 years on lees then riddled and disgorged by hand during Spring 2024 on-site at Quartz Reef. A refined blend of 93% Chardonnay and 7% Pinot Noir, showcasing purity, precision and the hallmark elegance of Quartz Reef sparkling.

TECHNICAL

pH: 3.15

Total Acidity: 5.3 Alcohol: 12.5%

Residual Sugar: 1.67 g/l natural sugar, ZERO DOSAGE

Limited Release



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MEDIA REVIEWS

VINTAGE 2019:

96 POINTS, REAL REVIEW STEPHEN WONG

'Fine, persistent mousse. A subtle, restrained nose of oyster-shell, talc, citrus and linden flowers floats above a bed of earthy, savoury autolysis. The palate is creamy and energetic yet poised, finishing bone-dry, long and packed with potential. Very young and closed currently, it needs more time to unfold before it reveals its innate, layered complexity, but there is a warmth to the fruit and a brimming generosity hidden within which promises delicious drinking in the years to come.'

August 2025

VINTAGE 2017:

GOLD: Aotearoa New Zealand Organic Wine Awards 2024

Champion of Sparkling 2024: Aotearoa New Zealand Organic Wine Awards

Points 97 Emma Jenkins MW

Delicate and precise, its flagship Vintage displays beautifully integrated aromas of freshly baked bread, subtle lemon, green apple and aspirin-like minerality. The palate has similar finesse and plenty of harmony, it's a lovely melding of.

96 ★★★★★ BOB CAMPBELL MW: Made from 100% organic/biodynamic chardonnay from Bendigo. Aged for five years in bottle on the yeast lees. Rich, creamy wine with pronounced baguette-like yeast lees character. Delicate, complex méthode traditionnelle – one of NZ's best. (25 Oct 2023)

95 points: "A wine in a perfect drinking window. Satin through silky textures touch the palate first with a mushrooming and gently forceful mousse. Taut and youthful with a crisp acid line carrying a saline note then flavours of lemon and white peach. The autolysis suggests flavours of sour-dough bread and crackers, while a floral mineral layer adds complexity and depth. A delicious and complete wine ready to drink from today and through 2027." By Cameron Douglas MS (7 October 2022)

VINTAGE 2015: 94 points: "Despite being aged five years on the lees, Quartz Reef's 2015 Methode Traditionelle Blanc de Blancs still retains plenty of fruit. Notes of pineapple, citrus and even hints of peach join delicate biscuity aromas, while the medium-bodied palate is crisp, bright and refreshing. It's an invigorating, complex effort with a fine bead, creamy mousse and great overall balance. I'd love to try this with even more age." By Joe Czerwinski, Wine Advocate (Jun 2020)

'Wine of Show', 'Champion Sparkling' and 'Gold Medal'
New Zealand Organic Wine Awards (May 2021)

5 Stars and Classic: "Top vintages are outstanding, showing great vigour and complexity in a Champagne-like style, intense and highly refined. The vivacious 2015 vintage (5*) is promoted as the 'crown jewel' of Quartz Reef's Central Otago sparklings. Made from Chardonnay, it was estate-grown at Bendigo, matured on its yeast lees for five years, and disgorged in 2020. Pale lemon/green, it is beautifully poised, with intense, vibrant, delicate, lemony, appley flavours, subtle yeasty notes adding complexity, and a very harmonious, dry (4 grams/litre of residual sugar), lasting finish. Certified organic." By Michael Cooper MW (Jan 2021)