

# QUARTZ REEF

CENTRAL OTAGO

## GRÜNER VELTLINER 2023 - SINGLE VINEYARD



Golden-yellow in colour, the nose is an elegant combination of dried apricot and fresh lime, followed by a hint of chestnuts. Additionally this wine offers a vibrant, creamy and dry palate with crisp grapefruit followed by a hint of white pepper. It is a well-structured wine with balanced acidity, best enjoyed with Austrian style cuisine like a “Wiener Schnitzel” or “Tiroler Gröstl”.

### VINEYARD

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 with the exception of our Gruner Veltliner which was planted in 2008. 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.

### VINTAGE

The 2022/2023 growing season was a real box of chocolates as we experienced variable weather and climatic conditions as well as variable flowering and fruit set with an overall positive overtone. The growing season was off to a warm start in Bendigo and the buds bursting by the 23rd of September. We experienced a long slow flowering starting on the 28th of November and lasting a solid three weeks. From the beginning of January through to late February, the heat really turned up with days topping 35 degrees Celsius in Bendigo. Around about the 20th of February, a good spell of wet weather rolled in and from then on through to the end of March, cooler temperatures persisted with weekly spells of rain. The Grüner Veltliner was picked on the 14th of April 2023. It was the whole QR crew and some VIPs that energetically approached the picking of our Grüner Veltliner this year with laughter and good vibes amongst the vines.

### WINEMAKING

Hand-picked on the 14th April. Whole bunch pressed, free run juice only. Natural fermentation and aged on yeast lees for 10 months during which full malolactic fermentation occurred. Bottled on the 2nd February 2024.

### TECHNICAL

pH: 3.31, TA: 6.0g/l, Alc: 13.5%, RS: 2.9g/l

