

### **NV Quartz Reef Methode Traditionnelle**

**90/100**

The non-vintage Methode Traditionnelle Sparkling is sourced from Gibbston and Bendigo, displays a captivating nose of oyster shell, orange-blossom and granite; the palate very well-balanced with good acidity and touches of lemon zest, green apple and just a faint hint of elderflower on the bone-dry finish. **I doubt you will find a better non-vintage New Zealand sparkler.**

### **2002 Quartz Reef Chauvet Methode Traditionnelle**

**89/100**

Produced only in exceptional years, the 2002 Chauvet Methode Traditionnelle has an enticing, bready nose inflected with dried orange peel with great definition, the palate exhibiting vibrant acidity, lots of autolysis evident with again that elderflower, rose petal-tinged finish.

### **2003 Quartz Reef Chauvet Methode Traditionnelle**

**90/100**

Although the 2003 Chauvet Methode Traditionnelle (62% Pinot Noir and 38% Chardonnay with no malolactic) has less intensity on the nose, I rated this higher since it has a touch more nervosité and tension with lovely white peach and apricot towards the finish.

### **2004 Quartz Reef Pinot Gris**

**90/100**

The best were the 2004 Pinot Gris with its intense apple blossom and greengage-scented nose with a touch of mica and smoke followed by its spicy, oily palate infused with kerosene.

### **2006 Quartz Reef Pinot Gris**

**91/100**

The superb 2006 Pinot Gris with an alluring mineral intensity on the nose, the poised, very precise palate surfeit with limestone and flint. If Pinot Gris was cultivated in Corton-Charlemagne then it might taste like this.

### **2007 Quartz Reef Pinot Gris**

**89/100**

The Alsatian-like 2007 Pinot Gris was still relatively closed on the nose and just lacked the ambition of the 2006 on the palate but does have impressive balance and a lovely, waxy finish.

### **2005 Quartz Reef Pinot Noir**

**86/100**

The 2005 Pinot Noir is made in a similar vein with iron rust on the nose and a dry, charred note on the finish that would benefit from more flesh and sweetness.

### **2006 Quartz Reef Pinot Noir**

**88/100**

The 2006 Pinot Noir is reticent on the nose but displays good definition, a little fresher than the 2005 with round, quite succulent tannins on the palate and an animally, almost tarry dry finish. Surly, but lots of character.

### **2004 Quartz Reef Bendigo Estate Vineyard Pinot Noir**

**89/100**

The 2004 Bendigo Estate Vineyard Pinot Noir (only available in magnum) has another animally, bretty nose with saddle-leather, game and burnt match; very well-balanced on the palate with greater finesse than the 2005 and hints of thyme and mulberry towards a brooding, dry finish. All cerebral Pinot Noirs suffused with character and individuality that should drink between a year and five years.

### **2005 Quartz Reef Bendigo Estate Vineyard Pinot Noir**

**89/100**

The 2005 Bendigo Estate Vineyard Pinot Noir (just 240 magnums produced) has brooding red-berried fruits and burnt toast on the nose, with scents of cloves developing with time. The palate is full-bodied with dry tannins and a touch of walnut upon the masculine finish.

### **2006 Quartz Reef Bendigo Estate Vineyard Pinot Noir**

**90/100**

The Bendigo Estate Vineyard 2006 Pinot Noir (only available in magnum) has a gorgeous, chocolate-scented, earthy nose with a sinewy, medium-bodied palate with powerful animally fruit, touches of tobacco and thyme, a brooding bugger that demands patience.