



VINTAGE ROSÉ 2015

Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: March 2015
Bottled: September 2015
Disgorged: May 2018
Winemaker: Clive Jones
Alc/Vol: 12%
Res Sugar: 7.0 g/L
pH: 3.17
Total Acid: 6.3 g/L



WINEMAKER'S NOTES

Nautilus Vintage Rosé 2015 is pale salmon in colour with a fine creamy mousse. Floral rose petal aromas are supported by strawberry notes. 100% Pinot Noir gives this wine depth and weight balanced by a touch of brioche and a creamy texture from extended lees maturation. This sparkling wine is finely balanced on the palate with an elegant and harmonious finish.

WINEMAKING & VITICULTURE

A few chilly spells in spring caused some sleepless nights and while there were no visits by Jack Frost to our blocks the cooler weather did influence flowering and only a moderate crop was set. While it was dry it was not overly hot so the grape vines enjoyed the sunshine and looked in good condition leading into harvest.

Clone 115 Pinot Noir Grapes were hand-picked & chilled overnight. The next morning the grapes were de-stemmed prior to pressing to allow the release of a small amount of colour from the skins. The lightly pink coloured juice was fermented to dryness & left on yeast lees until undergoing a full malolactic fermentation. After bottling in September for secondary fermentation, this single vineyard vintage wine was aged for a further two and a half years on tirage before disgorging in May 2018.

CELLARING

Delicious upon release and ready for immediate consumption, this wine will develop a toasty complexity as it ages under cork.

IDEAL FOOD MATCH

Try with Tuna nigiri or lightly poached salmon.