



VINTAGE ROSÉ 2016

Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: March 2016
Bottled: September 2016
Disgorged: May 2019
Winemaker: Clive Jones
Alc/Vol: 12%
Res Sugar: 6.1 g/L
pH: 3.18
Total Acid: 5.4 g/L



WINEMAKER'S NOTES

Nautilus Vintage Rosé 2016 is pale salmon in colour with a fine creamy mousse. The nose shows red berry fruits notes, rose petal aromas and a hint of spice. 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

Prior to Christmas all the talk was about drought. Fruit set was good but would we have enough water to get through the season and what effect would this have on bunch size. But of course Mother Nature intervened and a couple of timely rains in January during the critical cell division phase when the berries size up meant that a crop that was looking average at best ended up above average in size. We picked the fruit for this Vintage Rose on 1st March 2016.

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 2019.

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.