



CHARDONNAY 2016

Release date: August 2017
Varietal composition: 100% Chardonnay
Region: Marlborough
Harvest: March/April 2016
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 5.3 g/L
pH: 3.28



WINEMAKER'S NOTES

The 2016 Nautilus Chardonnay has a straw colour and an inviting aroma that mixes bright citrus fruit notes with more complex nutty and popcorn aromas derived from natural ferments. The palate is already well integrated with good depth of flavour and refreshing long finish. This wine has a tight mineral structure in its youth and will develop a creamy texture as it matures.

VINTAGE

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 we had 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. Our response was to do a significant amount of thinning in all our vineyards to get the vines back into balance.

Fruit from our own Renwick vineyard has been blended with Dijon clone 95 grown by Jim and Debbie Greer. These sites are stony and free draining, giving naturally low yields, fantastic depth of flavour and mineral structure. In an exciting development one third of the 2016 blend is now from new Burgundian clonal plantings in our Renwick vineyard which nicely compliments our mature clone 15 on the same site.

WINEMAKING

Handpicked grapes were chilled overnight before gentle pressing direct to barrel without settling. The wine was entirely barrel fermented in french oak barriques (20% new) using indigenous yeast. A period of lees stirring post ferment adds a textural element to the palate.

CELLARING

While approachable in its youth this wine will further integrate and develop for 3 to 5 years from vintage.

IDEAL FOOD MATCH

Delicious with leek, mushroom & mustard chicken w/ herby cauliflower 'rice'.