



## PINOT GRIS 2016

*Release date:* March 2017  
*Varietal composition:* 100% Pinot Gris  
*Region:* Marlborough  
*Harvest:* April 2016  
*Winemaker:* Clive Jones  
*Alc/Vol:* 13.5%  
*Res Sugar:* 4.5 g/L  
*Total Acid:* 5.1 g/L  
*pH:* 3.32



### WINEMAKER'S NOTES

This 2016 vintage Nautilus Pinot Gris is pale straw in colour, with vibrant aromas of pears, ginger and delicate hints of five spice. The medium bodied palate shows concentrated pure fruit flavours with a bright, crisp and dry finish.

### 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. Certainly the river was low. But of course Mother Nature intervened and a couple of timely rains in January during the critical phase when the berries size up meant that a crop that was looking average at best ended up above average in size. A key feature this year was lower acidity (by normal Marlborough standards), bright fruit flavours and a nice mineral texture across all the wines.

### WINEMAKING

The fruit was hand harvested and chilled overnight before being gently pressed and fermented with an aromatic yeast strain in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. A small portion was fermented in old oak barrels to provide a textural element. After fermentation, the wine was kept in contact with the lees for five months. This classic technique enhances creaminess and integrates the flavours.

### CELLARING

Delicious upon release, this wine will improve for 3-5 years post vintage.

### IDEAL FOOD MATCH

Soft shell crab in tempura batter with a lime-chilli dip.