



PINOT GRIS 2017



Release date: April 2018
Varietal composition: 100% Pinot Gris
Region: Marlborough
Harvest: April 2017
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: 4.2 g/L
Total Acid: 4.4 g/L
pH: 3.50

WINEMAKER'S NOTES

This 2017 vintage Nautilus Pinot Gris is pale straw in colour, with vibrant aromas of honeydew melon, white peaches, ginger and delicate hints of five spice. The medium bodied palate shows concentrated fruit flavours, with a delicious dry finish.

VINTAGE

The 2017 vintage will be remembered as one of the more challenging ones due to the early arrival of rains. However the Pinot Gris is planted on our Awatere River Vineyard which enabled us to have the fully ripe grapes harvested and in the winery before any significant rains. This variety required a lot of attention to detail in the vineyard and is thinned to ensure we achieve a balance crop.

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.