



PINOT GRIS 2018



Release date: April 2019
Varietal composition: 100% Pinot Gris
Region: Marlborough
Harvest: 31st March 2018
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: 4.60 g/L
Total Acid: 5.7 g/L
pH: 3.43

WINEMAKER'S NOTES

This 2018 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 2018 season started as normal but temperatures soon drifted above the average and continued there throughout spring and summer, with the season finishing as one of the warmest on record. The all-important Sauvignon Blanc harvest began with a small amount of handpicked fruit on 12th March, but didn't get into full swing until the 18th. By then we were really busy picking Pinot Noir, Pinot Gris and Sauvignon Blanc all at the same time. We finished 15 days later on the 2nd of April – the earliest date ever.

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.