



PINOT GRIS 2019



Release date: September 2019
Varietal composition: 100% Pinot Gris
Region: Marlborough
Harvest: 22nd March 2019
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: 4.50 g/L
Total Acid: 5.3 g/L
pH: 3.33

WINEMAKER'S NOTES

This 2019 vintage Nautilus Pinot Gris is pale straw in colour, with vibrant aromas of fresh pears, quince, ginger and delicate hints of five-spice. The medium-bodied palate shows concentrated fruit flavours, with a deliciously dry finish.

VINTAGE

The 2019 season started well with no significant frost issues and reasonable spring rains to develop healthy canopies. January and February were then extremely dry with virtually no rainfall for two months and warmer than average temperatures. The harvest period was very kind and we were able to be very detailed with our picking decisions. Vintage 2019 will be remembered for low to moderate crops, pristine fruit and a busy but very satisfying harvest period.

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.