



NAUTILUS PINOT GRIS 2020

WINEMAKER'S NOTES

This 2020 vintage Nautilus Pinot Gris is pale straw in colour, with vibrant aromas of fresh pears, quince, ginger and delicate hints of cloves. The medium-bodied palate shows concentrated fruit flavours, bright acidity and a deliciously dry finish.

VINTAGE

Rains in November & December kept the soil moisture levels up and while January and February were warm and dry, we had sufficient water to get through the season. We were fortunate to pick in early March before the COVID-19 lockdown.

The 2020 harvest will be remembered as 'unusual' given the measures and practices which had to instigate to ensure we all remained safe from the virus. Throughout the harvest, the one thing that always remained on our side was the weather. Perfect ripening conditions with an early arrival of the autumn weather pattern of cool nights and warm, but not hot, days meant for nice slow flavour development. The fruit condition was pristine and some of the best we have seen.

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.



Release date: March 2021
Varietal composition: 100% Pinot Gris
Region: Marlborough
Harvest: March 2020
Winemaker: Clive Jones
Alc/Vol: 14.0%
Res Sugar: 5.0 g/L
Total Acid: 5.5 g/L
pH: 3.40



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