



SAUVIGNON BLANC 2018

Release date: December 2018

Region: Marlborough

Harvest: March 2018

Winemaker: Clive Jones

Alc/Vol: 12.5%

Res Sugar: 1.9 g/L

Total Acid: 7.1 g/L

pH: 3.20



WINEMAKER'S NOTES

The 2018 Nautilus Sauvignon Blanc displays intense lifted aromas of citrus peel, blackcurrant buds and fresh herbs. The palate introduces a delightful lime/citrus based mouth-watering intensity and finishes with a strong textural component.

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 machine harvested at night or in the cool of the morning, gently crushed and pressed then fermented with a variety of aromatic yeast strains in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. 10% of the juice fermentations were started with a non-saccharomyces yeast and 3% of the blend was barrel fermented. After fermentation, the wine was kept in contact with the lees for five months. This classic technique enhances creaminess and integrates flavours.

CELLARING

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

IDEAL FOOD MATCH

Crunchy Fish Tacos with zesty yoghurt, lime & chive sauce. For recipes visit www.nautilusestate.com