



SOUTHERN VALLEYS PINOT NOIR 2015

Release date: July 2017
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: March 2015
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 5.8 g/L
pH: 3.55



WINEMAKER'S NOTES

The 2015 Nautilus Pinot Noir is dark ruby in colour. The nose reveals gentle floral aromas, ripe wild blackberries, cherries and spices. The palate is medium bodied with good structure. Refined and balanced, this elegant wine shows good intensity and a lengthy finish.

VINTAGE

A few chilly nights in spring caused some sleepless nights and while there were no visits by Jack Frost to our blocks the cooler weather did influence flowering and only a moderate crop was set. All the talk over summer was about drought and with the lowest rainfall in over 80 years recorded over summer the valley was looking extremely dry and a good source of water for irrigation was critical. While it was dry it was not overly hot so the grape vines enjoyed the sunshine and looked in good condition leading into harvest. The initial harvest period was quite controlled and we were able to chip away at the Pinot Noir. A feature of the vintage is the fine tannin structure that has resulted in a soft, generous Pinot Noir.

WINEMAKING

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667, 777 and Abel was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment. A small amount of whole bunch fruit was also included in some ferments (average 10% whole bunch).

The grapes were fermented with indigenous yeast in open top fermenters after a 6-8 day 'cold soak'. Careful cap management, using our pneumatic punch down device, has resulted in extraction of only the soft ripe tannins. After pressing the wine was racked directly to a mixture of new and older French oak Barriques, where it remained undisturbed until filtration and bottling in March 2016.

CELLARING

The primary fruit components showing in the wines youth will further develop and integrate over the next five years as the wine matures.

IDEAL FOOD MATCH

Beautiful accompanied by Venison with Star Anise