

NAUTILUS

Marlborough Pinot Noir 2007

Nautilus Estate has had a focus on producing Premium Pinot Noir from the Marlborough region for over 10 years. The majority of our fruit now comes from two specialised Pinot Noir vineyards on the clay slopes on the southern side of the Wairau Valley. Small parcels are also grown on intensively managed sites in the Awatere Valley and the Wairau Valley floor with each site contributing a specific character to our regional blend. Our dedicated Pinot Noir cellar incorporates principles of minimal handling and gravity flow and allows us to handle all our fruit with the utmost respect.

The Nautilus Marlborough Pinot Noir 2007 is dark ruby in colour with an aroma of dark fruits and raspberries with hints of chocolate and spice. The palate is medium to full-bodied with generous fruit sweetness, a soft tannin structure and a warm finish.

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

WINEMAKING / VITICULTURE

The 2007 season was very orderly with all our Wairau Valley blocks hand picked at optimal ripeness within a 10 day window. Our Awatere River Vineyard was then picked 10 days later. This is a carefully selected blend from hand harvested fruit from 6 selected sites.

To make this wine, fruit from Pinot Noir clones AM10/5, 114, 115, 5, 667 and 777 was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment. The wines were fermented in open top fermenters after a 6-8 day 'cold soak'.

Careful cap management, using our pneumatic punch down device, has resulted in extraction on 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 2008.

AWARDS FOR NAUTILUS PINOT NOIR 2006

91 POINTS - WINE SPECTATOR, MAY 2008



Vintage Information:

Vintage:	2007
Region:	Marlborough
Winemaker:	Clive Jones
Total Acid:	5.7 g/L
pH:	3.58
Alc/Vol:	14.0 %

