



CHARDONNAY 2015

Release date: May 2016
Varietal composition: 100% Chardonnay
Region: Marlborough
Harvest: March/April 2015
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 5.1 g/L
pH: 3.35



WINEMAKER'S NOTES

The 2015 Nautilus Chardonnay is pale straw in colour. The wine displays a complex range of aromas, including preserved lemons, honeysuckle and nougat. The palate is well integrated, with a good depth of flavour and a refreshingly long finish. This wine has a tight mineral structure in its youth and will develop a creamy texture as it matures.

VINTAGE

A few chilly spells 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. 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 harvest period came at a normal time and we picked our Chardonnay blocks between the 30th March and the 5th of April, all in excellent condition.

Fruit from our own Renwick vineyard (clone 15) has been blended with Dijon clone 95 grown by Jim and Debbie Greer. These sites are stony and free draining, giving naturally low yields, fantastic depth of flavour and mineral structure. In an exciting development the 2015 blend also includes a small amount of fruit from new clonal plantings in our Renwick vineyard.

WINEMAKING

Handpicked grapes were chilled overnight before gentle pressing direct to barrel without settling. The wine was entirely barrel fermented in french oak barriques (20% new) using indigenous yeast. A period of lees stirring post ferment adds a textural element to the palate.

CELLARING

While approachable in its youth this wine will further integrate and develop for 3 to 5 years from vintage.

IDEAL FOOD MATCH

Delicious with pumpkin & goats curd ravioli, sage, nut brown butter, crisp prosciutto and pinoli pine nuts.