



PINOT GRIS 2011

Release date: October 2011
Varietal composition: 100% Pinot Gris
Region: Marlborough
Harvest: March/April 2011
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: 4.8 g/L
Total Acid: 5.8 g/L
pH: 3.36



WINEMAKER'S NOTES

This 2011 vintage Nautilus Pinot Gris is a dry wine intended to be textural and food friendly in style. Pale straw in colour, it displays nutmeg and ginger spices on the nose along with fresh notes of pear and red apple fruits. On the palate it is medium bodied and finely balanced. The finish is soft and elegant.

VINTAGE

2011 started well with warmer than average weather leading to a good fruit set. However things cooled off for a long dry autumn allowing excellent flavour development whilst retaining a fine acid balance. Grapes for this limited release Pinot Gris were grown principally in our Awatere River vineyard.

WINEMAKING

The fruit was hand harvested in the cool of the morning, gently 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. After fermentation, the wine was kept in contact with the lees for three 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.