



## PINOT GRIS 2014

*Release date:* December 2014  
*Varietal composition:* 100% Pinot Gris  
*Region:* Marlborough  
*Harvest:* April 2014  
*Winemaker:* Clive Jones  
*Alc/Vol:* 13.5%  
*Res Sugar:* 4.0 g/L  
*Total Acid:* 4.8 g/L  
*pH:* 3.50



### WINEMAKER'S NOTES

This 2014 vintage Nautilus Pinot Gris is pale straw in colour, with aromas of old fashioned pears, ginger and hints of nutmeg. The medium bodied palate shows concentrated pure fruit flavours with a bright, crisp and dry finish.

### VINTAGE

A mild spring and warm and settled December resulted in a good fruit set and higher than average crops that were thinned back to our target levels. The 2014 season was warm and sunny and our Pinot Gris was picked between the 28th and 31st of March, well before the arrival of late season rains.

### WINEMAKING

The fruit was hand harvested and chilled overnight before being gently pressed and fermented with an aromatic yeast strain in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. A small portion was fermented in old oak barrels to provide a textural element. 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.