



PINOT GRIS 2015



Release date: December 2015
Varietal composition: 100% Pinot Gris
Region: Marlborough
Harvest: April 2015
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: 2.5 g/L
Total Acid: 5.1 g/L
pH: 3.32

WINEMAKER'S NOTES

This 2015 vintage Nautilus Pinot Gris is pale straw in colour, with aromas of citrus blossom, fresh cut pears and delicate hints of five spice. The medium bodied palate shows concentrated pure fruit flavours with a bright, crisp and dry finish.

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.

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 five 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.