



SOUTHERN VALLEYS PINOT NOIR 2014

Release date: August 2016

Varietal composition: 100% Pinot Noir

Region: Marlborough

Harvest: March 2014

Winemaker: Clive Jones

Alc/Vol: 13.5%

Res Sugar: Dry

Total Acid: 5.1 g/L

pH: 3.63



WINEMAKER'S NOTES

The 2014 Nautilus Pinot Noir is dark ruby in colour. The nose reveals fragrant floral aromas, ripe wild blackberries, plums and spices. The palate is medium bodied with good structure. Refined and balanced, this elegant wine shows good intensity and a lengthy finish.

VINTAGE

A mild spring and warm & settled December resulted in a good fruit set and higher than average cropping levels so considerable fruit thinning was carried out to ensure the vines were balanced. Throughout spring and early summer the season was warmer than average and we were anticipating an early vintage. Post-Christmas temperatures were more normal but we still managed our earliest start for Pinot Noir on 2nd March and we had all of our premium Pinot picked before a brief rainfall on 16th March. A feature of the vintage is the fine tannin structure that has resulted in a soft, generous Pinot Noir.

WINEMAKING

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667, 777 and Abel was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment. A small amount of whole bunch fruit was also included in some ferments (average 13.3% whole bunch).

The grapes were fermented with indigenous yeast in open top fermenters after a 6-8 day 'cold soak'. Careful cap management, using our pneumatic punch down device, has resulted in extraction of 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 2015.

CELLARING

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

IDEAL FOOD MATCH

Beautifully accompanied by Venison with Star Anise