



NAUTILUS SAUVIGNON BLANC 2022

WINEMAKER'S NOTES

The 2022 Nautilus Sauvignon Blanc displays intense lifted aromas of passionfruit, lemongrass and ripe grapefruit. The palate introduces delightful lime zest flavours with mouth-watering intensity finishing with a strong textural component.

VINTAGE

The 2022 growing season got off to a good start with favourable conditions in the first three months setting up a good crop. This was a relief after the low yields of last year. Then February brought significant rains and cloudy weather which made us feel a bit nervous. Fortunately, this was followed by a long dry spell in the lead up to harvest and we were champing at the bit to get the harvest underway.

The Sauvignon harvest is best described as short, sharp, and very busy as we worked our way through the blocks in just fourteen days. With the threat of Covid in the community, there was a sense of urgency to get the grapes safely in the winery before our workforce became at risk and thankfully the harvest was completed without any additional drama. A very busy vintage has quickly turned into a very busy period and with wines already looking delicious. Vintage 2022 was logistically quite challenging, for a number of reasons, which makes it all the more satisfying when the wines come together nicely at the end of it all.

WINEMAKING

The fruit was machine harvested at night or in the cool of the morning and immediately crushed and pressed. The juice was 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. 8% of the juice was fermented with a non-saccharomyces yeast and 1% was barrel fermented. After fermentation, the wine was kept in contact with the lees for three months. This classic technique enhances creaminess and integrates flavours.

CELLARING

Delicious upon release, this wine will improve for 3-5 years post vintage.

IDEAL FOOD MATCH

Crunchy Fish Tacos with zesty yoghurt, lime & chive sauce.
For recipes visit www.nautilusestate.com



Release date: July 2022
Varietal composition: 100% Sauvignon Blanc
Region: Marlborough
Harvest: 23rd March - 5th April 2022
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 7.3 g/L
pH: 3.09

