



NAUTILUS CLAY HILLS VINEYARD PINOT NOIR 2019

WINEMAKER'S NOTES

This wine has aromas of cassis, ripe dark cherries, toasted spices and savoury notes. The mid-palate shows fruit sweetness, while generous but fine-grained tannins contribute to a lingering elegant finish.

VINEYARD

Nautilus Clay Hills Vineyard is located on the ridge that divides the Brancott and Omaka Valleys within the Southern Valleys sub region of Marlborough. The vineyard is divided into 6 discrete blocks with differing aspects and slopes and an elevation between 100 and 130 m. Normally picked midway through the Pinot Noir harvest window this vineyard has rapidly become the cornerstone block for Nautilus Pinot Noir where the clay based soils contribute a silken texture and fine grained tannins. The vines are trained to a VSP trellis system with a mixture of cane and spur pruning, with a target yield of 1.5 - 2.0 kg per vine.

Vineyard:	Clay Hills Vineyard
Elevation:	100 - 130 m
Vine age:	18 years
Clones:	5, 115, 777
Planting Density:	2.0m x 1.5m
Soils:	Wind blown loess over clay

WINEMAKING

The fruit was hand-picked and chilled overnight before de-stemming to tank incorporating a 25% whole bunch component. After a 9 day cold soak the wine completed a spontaneous fermentation and remained on skins for a total of 14 days before pressing. After 24 hours settling, the wine was racked to 228 L French Oak barriques (30% new) and matured for 11 months before clarification and bottling in February 2020.

CELLARING

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



Release date: September 2022
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: 15th March 2019
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: Dry
Total Acid: 5.3 g/L
pH: 3.75

