



NAUTILUS SAUVIGNON BLANC 2023

WINEMAKER'S NOTES

The 2023 Nautilus Sauvignon Blanc displays intense lifted aromas of lemongrass, fresh blackcurrant buds and ripe grapefruit. The palate introduces delightful lime zest flavours with mouth-watering intensity finishing with a strong textural component.

VINTAGE

The 2023 growing season was a challenging one, dominated by La Niña conditions that brought more overcast weather with regular rainfalls. It certainly kept the vineyard team on their toes. However, the rains stopped in January just in time for critical ripening period and thankfully the early autumn weather was kind - allowing us to get the grapes harvested in excellent condition.

After a couple of early harvests in recent years, 2023 followed a more 'normal' pattern. We started the Sauvignon harvest on the 16th March and a rush at the end saw us wrapped up by the 8th of April. The harvest was orderly, in that one variety followed another, and enjoyable as our picking decisions were made on flavour, not logistics or pending weather events. Quality across the board is fantastic, we had a great range of flavours across our Sauvignon Blanc ferments and blending was a pleasure.

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. 5% 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: September 2023
Varietal composition: 100% Sauvignon Blanc
Region: Marlborough
Harvest: 16th March – 8th April 2023
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: Dry
Total Acid: 7.2 g/L
pH: 3.14

