



THE PAPER NAUTILUS SAUVIGNON BLANC 2022

WINEMAKER'S NOTES

The 2022 Nautilus Sauvignon Blanc displays intense lifted aromas of citrus blossom, lemongrass and green gage plums. The palate introduces delightful citrus-based mouth-watering intensity and finishes 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. 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

Hand-picked fruit from our Renwick vineyard was chilled overnight before being whole bunch pressed. The juice was settled overnight before racking, including some solids, to a 10-year-old, 3000 L French Oak Cuve. The still cloudy juice was inoculated with a non-saccharomyces yeast (*Torulaspora delbrückii*) and allowed to ferment between 18 & 24 degrees. After a 20-day fermentation, the wine was matured on yeast lees for 8 months before clarification and bottling in December 2022.

CELLARING

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

IDEAL FOOD MATCH

Crispy skinned fish with roasted fennel & white bean puree.
For recipes visit www.nautilusestate.com



Release date: September 2023
Varietal composition: 100% Sauvignon Blanc
Region: Marlborough
Vineyard: Nautilus Renwick Vineyard
Elevation: 39 m
Vine age: 25+ years
Clones: Mass selection Sauvignon Blanc
Planting density: 2.5 x 1.8 m
Soils: Stony silt loam
Harvest: 19th March 2022
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: 3.0 g/L
Total Acid: 7.9 g/L
pH: 3.06

