

NAUTILUS PINOT GRIS 2023

WINEMAKER'S NOTES

This 2023 vintage Nautilus Pinot Gris is pale straw in colour, with vibrant aromas of fresh pears, ginger, honeysuckle, lime zest and delicate hints of spice. The medium-bodied palate shows concentrated fruit flavours, bright acidity and a deliciously dry finish.

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. 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, with the Pinot Gris harvested early in the season in excellent condition.

WINEMAKING

The fruit was hand harvested and chilled overnight before being gently pressed and fermented with an aromatic yeast strain in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. A small portion was fermented in old oak barrels to provide a textural element. After fermentation, the wine was kept in contact with the lees for four months. This classic technique enhances creaminess and integrates the flavours.

CELLARING

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

IDEAL FOOD MATCH

Soft shell crab in tempura batter with a lime-chilli dip.



Release date: September 2023
Varietal composition: 100% Pinot Gris
Region: Marlborough
Harvest: 14 & 15 March 2023
Winemaker: Clive Jones
Alc/Vol: 14.0%
Res Sugar: 7.0 g/L
Total Acid: 6.4 g/L
pH: 3.42

