



# NAUTILUS VINTAGE ROSÉ 2020

## WINEMAKER'S NOTES

Nautilus Vintage Rosé 2020 is pale salmon in colour with a fine creamy mousse. The nose shows red berry fruit notes, with fragrances of peach and rose petals and a hint of spice. 100% Pinot Noir gives this wine depth and weight balanced by a touch of brioche and a satin texture from extended lees maturation. This sparkling wine is finely balanced on the palate with an elegant and harmonious finish.

## WINEMAKING & VITICULTURE

Rains in November & December kept the soil moisture levels up and while January and February were warm and dry, we had sufficient water to get through the season.

The 2020 harvest will be remembered as 'unusual' given the measures and practices which had to instigate to ensure we all remained safe from the virus. Throughout the harvest, the one thing that always remained on our side was the weather. Perfect ripening conditions with an early arrival of the autumn weather pattern of cool nights and warm, but not hot, days meant for nice slow flavour development. The fruit condition was pristine and some of the best we have seen.

Clone 115 Pinot Noir Grapes were hand-picked & chilled overnight. The next morning the grapes were de-stemmed prior to pressing to allow the release of a small amount of colour from the skins. The lightly pink coloured juice was fermented to dryness & left on yeast lees until undergoing a full malolactic fermentation. After bottling in October for secondary fermentation, this single vineyard vintage wine was aged for a further two and a half years on tirage before disgorging in May 2023.

## CELLARING

Delicious upon release and ready for immediate consumption, this wine will develop a toasty complexity as it ages under cork.

## IDEAL FOOD MATCH

Try with Tuna nigiri or lightly poached salmon.



Release date: January 2023  
Varietal composition: 100% Pinot Noir  
Region: Marlborough  
Harvest: February 2020  
Bottled: October 2020  
Disgorged: May 2023  
Winemaker: Clive Jones  
Alc/Vol: 12.0%  
Res Sugar: 7.0 g/L  
Total Acid: 6.2 g/L  
pH: 3.35



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