



# NAUTILUS CHARDONNAY 2022

## WINEMAKER'S NOTES

The 2022 Nautilus Chardonnay is straw coloured with a lifted nose of white peaches, citrus blossoms, brioche, and toasted hazelnuts. The palate displays stone fruits along with a nutty complexity from the natural ferments. The palate has good depth and concentration with a refreshingly long finish. This wine has a tight mineral structure and will develop a creamy texture as it matures.

## VINTAGE

The 2022 growing season got off to a good start with favourable conditions in the first three months setting up a good crop. 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.

Chardonnay look to be the star this year coming together nicely in barrel. A very busy vintage has quickly turned into a very busy period and with wines are already looking delicious. Vintage 22 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.

Fruit from our own Renwick vineyard has been blended with a small amount of Dijon clone 95 grown by Jim and Debbie Greer. These sites are stony and free draining, giving naturally low yields, fantastic depth of flavour and mineral structure. Over fifty per cent of the 2022 blend is now from new Burgundian clonal plantings in our Renwick vineyard which nicely complements our mature clone 15 on the same site.

## WINEMAKING

Handpicked grapes were chilled overnight before gentle pressing. The wine was entirely barrelled fermented in French oak barriques (20% new) using indigenous yeast. A short period of lees stirring post ferment adds a textural element to the palate.

## CELLARING

While approachable in its youth this wine will further integrate and develop for 3 to 5 years from vintage.

## IDEAL FOOD MATCH

Delicious with leek, mushroom & mustard chicken with herby cauliflower rice.



**Release date:** February 2024  
**Varietal composition:** 100% Chardonnay  
**Region:** Marlborough  
**Harvest:** 17th to 25th March 2022  
**Winemaker:** Clive Jones  
**Alc/Vol:** 13.5%  
**Res Sugar:** 3.0 g/L  
**Total Acid:** 5.9 g/L  
**pH:** 3.30

