



THE PAPER NAUTILUS SAUVIGNON BLANC 2023

WINEMAKER'S NOTES

The Paper Nautilus Sauvignon Blanc 2023, showcases lively aromas of citrus peel, beeswax, green apples, nutty characters, and restrained mineral notes. The palate features a delightful, intense citrus-based flavor, subtly complemented by oak, and finishes with an elegant textural complexity.

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.

The Paper Nautilus Sauvignon Blanc is made from a small block of our oldest Sauvignon Blanc vines in our Renwick vineyard. This block is trained using the Scott Henry trellis system and is regularly thinned to produce a balanced crop. Leaf plucking and shoot thinning provide just enough fruit exposure to sunlight and we aim for picking at the riper end of the fruit flavour spectrum.

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 12-year-old, 3000 L French Oak Cuvée. The still cloudy juice was inoculated with a non-saccharomyces yeast (*Torulaspora delbrückii*) and allowed to ferment between 18 & 22 degrees. After a 30-day fermentation, the wine was matured on yeast lees for 8 months before clarification and bottling in December 2023.

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 2024
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: 26th March 2023
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: 3.2 g/L
Total Acid: 6.7 g/L
pH: 3.03

