



NAUTILUS VINTAGE ROSÉ 2021

WINEMAKER'S NOTES

Nautilus Vintage Rosé 2021 is pale salmon in colour with a fine creamy mousse. The nose shows fresh raspberries, with fragrances of white 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

It was a nervous start to the 2021 growing season with a significant frost just as Pinot Noir was already out and was clearly impacted by the frost. Then a cold snap occurred during the critical flower period and from then on, we knew crops were going to be low. The rest of the season was relatively kind with temperatures slightly above average and rainfall slightly below. With the low crops, we expected ripening to advance relatively quickly and that proved to be the case.

Dijon clone 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 November for secondary fermentation, this single vineyard vintage wine was aged on tirage until disgorging in May 2024.

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: June 2025
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: February 2021
Bottled: November 2021
Disgorged: May 2024
Winemaker: Clive Jones
Alc/Vol: 12.0%
Res Sugar: 7.0 g/L
Total Acid: 7.0 g/L
pH: 3.07



sales@nautilusestate.com www.nautilusestate.com [@nautilusestate](https://www.instagram.com/nautilusestate)