



NAUTILUS ALBARIÑO 2025

WINEMAKER'S NOTES

Fragrant and vibrant, the 2025 Nautilus Albariño opens with aromas of white peach, mandarin zest, and a hint of sea spray. The palate is bright and expressive, delivering juicy stonefruit flavours with a touch of salinity and fine texture. Crisp acidity drives a long, zesty finish, capturing the variety's signature freshness and energy.

VINTAGE

The 2025 growing season began with a few cool spring mornings, but conditions soon turned ideal. A warm, dry summer allowed for steady ripening, and a light rain before harvest gave the vines a welcome refresh. Albariño thrived in these conditions, with bunch weights holding strong right through to harvest, resulting in vibrant, flavour-packed fruit.

Picked in excellent condition, the Albariño is already showing great promise — bright acidity, lovely texture, and pure varietal expression. We're excited about how this vintage is shaping up.

WINEMAKING

The fruit was machine picked, using a destemming harvester and soaked for a period on skins, before pressing. The racked and clarified juice was then cool fermented in a stainless steel tank using an aromatic yeast. A short period of maturation on yeast lees followed before bottling.

CELLARING

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

IDEAL FOOD MATCH

Pancetta-wrapped Scallops with Saffron and Herb Risotto.



Release date: August 2025
Varietal composition: 100% Albariño
Region: Marlborough
Harvest: 28th March 2024
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: 4.0 g/L
Total Acid: 7.1 g/L
pH: 3.20



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