



NAUTILUS PINOT GRIS 2025

WINEMAKER'S NOTES

The 2025 Nautilus Pinot Gris is a pale gold wine with lifted aromatics fresh pear, and orange blossom, layered with subtle notes of fresh ginger and baking spice. The palate is generous and finely textured, offering flavours of ripe stonefruit, citrus peel, and a hint of almond. Bright acidity brings freshness and drive, while time on lees adds weight and a silky finish.

VINTAGE

The 2025 growing season in Renwick was marked by a steady, dry summer with a few cool spring mornings and just enough rain before harvest to reinvigorate the vines without causing disruption. These balanced conditions suited Pinot Gris perfectly, encouraging slow, even ripening and generous bunch development.

As harvest approached, bunch weights continued to build, and we were rewarded with fruit showing excellent texture and flavour concentration. The wine is already showing strong varietal character and finesse. It's shaping up to be a standout expression of Pinot Gris from a generous and well-paced vintage.

WINEMAKING

The fruit was machine-picked using a destemming harvester before being pressed and fermented with an aromatic yeast strain in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. A small portion was fermented in old oak barrels to provide a textural element. After fermentation, the wine was kept in contact with the lees for four months. This classic technique enhances creaminess and integrates the flavours.

CELLARING

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

IDEAL FOOD MATCH

Soft shell crab in tempura batter with a lime-chilli dip.



Release date: August 2025
Varietal composition: 100% Pinot Gris
Region: Marlborough
Harvest: 3rd March 2025
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: 6.5 g/L
Total Acid: 5.1 g/L
pH: 3.33



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