



# NAUTILUS SAUVIGNON BLANC 2025

## WINEMAKER'S NOTES

The 2025 Nautilus Sauvignon Blanc displays intense lifted aromas of lemongrass, fresh blackcurrant buds and ripe grapefruit. The palate introduces delightful lime zest flavours with mouth-watering intensity finishing with a strong textural component.

## VINTAGE

The 2025 growing season saw a few cool spring mornings but nothing to be too concerned about. A hot week in December was timed just right for Sauvignon Blanc flowering and resulted in a good set with this variety. The summer was generally dry and a couple of light rain just before harvest settled the dust and freshened up the vines – doing more good than harm. Despite the dry season bunch weights kept climbing right up until harvest resulting in a plentiful crop. We had to make the difficult decision to leave some fruit on the vines as we had more than enough and knew we were going to fill up the winery.

The Sauvignon harvest happened over 3 distinct phases – early, middle and late picks & we picked at a leisurely pace over 24 days – our longest harvest window in the last 10 years. The spread of harvest has directly resulted in a spread of aromas and flavours which gives us plenty of options when it comes to blending.

## WINEMAKING

The fruit was machine harvested at night or in the cool of the morning and immediately crushed and pressed. The juice was then fermented with a variety of aromatic yeast strains in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. A small portion of the juice was fermented with a non-saccharomyces yeast and 2% was barrel fermented. After fermentation, the wine was kept in contact with the lees for three months. This classic technique enhances creaminess and integrates flavours.

## CELLARING

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

## IDEAL FOOD MATCH

Crunchy Fish Tacos with zesty yoghurt, lime & chive sauce.  
For recipes visit [www.nautilusestate.com](http://www.nautilusestate.com)



**Release date:** December 2025

**Varietal composition:** 100% Sauvignon Blanc

**Region:** Marlborough

**Harvest:** 10th March – 2nd April 2025

**Winemaker:** Clive Jones

**Alc/Vol:** 12.5%

**Res Sugar:** 2.4 g/L

**Total Acid:** 7.5 g/L

**pH:** 3.0

