



NAUTILUS PINOT GRIS 2026

WINEMAKER'S NOTES

The 2026 Nautilus Pinot Gris is a pale gold wine with lifted aromas of fresh pear and white flowers, layered with subtle notes of fresh ginger and baking spice. The palate is generous and finely textured, revealing flavours of ripe stone fruit, citrus peel, and a hint of almond. Bright acidity provides freshness and drive, while extended time on lees contributes complexity, weight, and a silky, persistent finish.

VINTAGE

The 2026 growing season was characterised by a range of conditions. Early summer temperatures were warmer than average, giving the vines an excellent start to the season. January brought regular rainfall, which helped maintain healthy vine canopies and soil moisture levels throughout the region.

By late February, soils had dried considerably, and cooler autumn nights arrived in early March. These conditions created an ideal environment for a measured and unhurried harvest, allowing the fruit to achieve excellent flavour concentration, balance, and depth. The resulting wines display impressive intensity, purity, and varietal expression.

VITICULTURE & WINEMAKING

This single-vineyard wine is sourced from the Riverbrook Vineyard in the heart of the Wairau Plains, where Nautilus has exclusive access to a small 1.5-hectare block planted to the highly regarded Clone 52 Pinot Gris. This small-bunch clone consistently produces wines with exceptional fruit intensity, concentration, and varietal character.

The fruit was machine harvested using a destemming harvester before being gently pressed and fermented in stainless steel tanks with an aromatic yeast strain. The winemaking approach was intentionally simple, with the sole aim of preserving and expressing the flavours and aromas developed in the vineyard. A small portion of the blend was fermented in seasoned oak barrels to add texture and complexity. Following fermentation, the wine was aged on lees for four months. This traditional technique enhances palate weight and creaminess while helping to integrate flavours, resulting in a wine with greater depth, texture, and balance.

CELLARING

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



Release date: August 2026
Varietal composition: 100% Pinot Gris
Region: Marlborough
Vineyard: Riverbrook
Harvest: 6th March 2026
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: 5.9 g/L
Total Acid: 6.3 g/L
pH: 3.29



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