



# NAUTILUS SAUVIGNON BLANC 2020

## WINEMAKER'S NOTES

The 2020 Nautilus Sauvignon Blanc displays intense lifted aromas of passionfruit and lime zest and hints of elderflower. The palate introduces delightful citrus based mouth-watering intensity and finishes with a strong textural component.

## VINTAGE

Rains in November & December kept the soil moisture levels up and while January and February were warm and dry, we had sufficient water to get through the season. We had started picking Sauvignon in the middle of the COVID-19 break – thankful that we were considered an essential business and able to continue with the harvest.

The 2020 harvest will be remembered as 'unusual' given the measures and practices which had to instigate to ensure we all remained safe from the virus. Throughout the harvest, the one thing that always remained on our side was the weather. Perfect ripening conditions with an early arrival of the autumn weather pattern of cool nights and warm, but not hot, days meant for nice slow flavour development. The fruit condition was pristine and some of the best we have seen.

## 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. 7% 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 five 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:** October 2020  
**Varietal composition:** 100% Sauvignon Blanc  
**Region:** Marlborough  
**Harvest:** 18th March to 2nd April 2020  
**Winemaker:** Clive Jones  
**Alc/Vol:** 13.0%  
**Res Sugar:** 3.0 g/L  
**Total Acid:** 7.5 g/L  
**pH:** 3.06

