



SOUTHERN VALLEYS PINOT NOIR 2017

Release date: July 2020
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: March 2017
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 5.3 g/L
pH: 3.54



WINEMAKER'S NOTES

The 2017 Nautilus Pinot Noir is dark ruby in colour. The complex nose displays dark fruits, earthy notes and a touch of toasty spice. The palate is concentrated and elegant with a fine dense core of tannins and a long savoury finish.

VINTAGE

Spring and Summer were kind with good growing conditions leading to healthy vines. Harvest was neither early nor late, and Pinot Noir arrived at the winery in excellent condition well before the rains that proved challenging later in the vintage. The combination of site selection, clonal diversity and vine age is really coming together with this variety and this year's small crops mean the wines have the potential to be truly exceptional.

WINEMAKING

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667, 777 and Abel was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment. A small amount of whole bunch fruit was also included in some ferments (average 18% whole bunch).

The grapes were fermented with indigenous yeast in open top fermenters after a 6-8 day 'cold soak'. Careful cap management, using our pneumatic punch down device, has resulted in extraction of only the soft ripe tannins. After pressing the wine was racked directly to a mixture of new and older French oak Barriques, where it remained undisturbed until filtration and bottling in March 2018.

CELLARING

The primary fruit components showing in the wines youth will further develop and integrate over the next five years as the wine matures.

IDEAL FOOD MATCH

Beautiful accompanied by Venison with Star Anise