

# NAUTILUS

## Marlborough Chardonnay 2006

*Nautilus Estate produced its first wines in 1985. Today, Nautilus wines are enjoyed in over 30 markets around the world. A highly demanding viticultural focus combined with the best of modern winemaking techniques leads to wines with balance and poise that we hope will reach the final consumer in perfect condition; as perfect as the spiral on a Nautilus Shell.*

*Nautilus Chardonnay is regarded as one of New Zealand's most consistent premium quality wines. It has received regular recognition in both national and international competitions.*

The 2006 Nautilus Chardonnay is pale straw in colour with an aroma of melon and grapefruit supported by toasty oak. On the palate citrus flavours are integrated with cashew nut, biscuit and mealy characters derived from indigenous fermentation and less stirring. This wine has a tight mineral structure in its youth and develops a creamy texture as it matures.



### WINEMAKING / VITICULTURE

The 2006 growing season was early, but temperatures were normal and good maturity was achieved. Our chardonnay blocks were picked on the 13th, 18th and 19th of March with good flavour ripeness without excessive sugars. Fruit from our own Renwick Vineyard (clone 15) has been blended with new clonal material (Dijon clones 95 & 96) grown by Jim & Debbie Greer on Rapaura Road. These sites are stony and free draining, giving naturally low yields and fantastic depth of flavour.

The wine was entirely barrel fermented. Forty percent of the barrels were left to ferment naturally and twenty percent was also put through a malolactic fermentation to soften the acidity and add texture to the palate.

### AWARDS FOR NAUTILUS CHARDONNAY 2005

**Bronze - Royal Easter Show 2007**

### VINTAGE INFORMATION :

Vintage:	2006
Region:	Marlborough, NZ
Winemaker:	Clive Jones
Harvested:	13th, 18th, 19th March
Alc/Vol:	13.5%
Total Acid:	6.8 g/L
Res Sugar:	Dry

