



## CHARDONNAY 2011



*Release date:* April 2012  
*Varietal composition:* 100% Chardonnay  
*Region:* Marlborough  
*Harvest:* March/April 2011  
*Winemaker:* Clive Jones  
*Alc/Vol:* 14.0%  
*Res Sugar:* Dry  
*Total Acid:* 6.5 g/L  
*pH:* 3.28

### WINEMAKER'S NOTES

The 2011 Nautilus Chardonnay is pale straw in colour. The wine displays a wide range of aromas, including white peaches, lemon blossom, crème brûlée and biscuity characters. The palate is well integrated, rich and complex, with flavours that gradually unfold into a lengthy, finely structured finish. This wine has a tight mineral structure in its youth and will develop a creamy texture as it matures.

### VINTAGE

The 2011 growing season was characterised by warm spring weather and a good fruit set, meaning crop manipulation was required to ensure our targetted balanced crops were achieved. Our Chardonnay blocks were harvested between the 23rd March and 3rd April.

Fruit from our own Renwick vineyard (clone 15) has been blended with Dijon clone 95 grown by Jim and Debbie Greer and clone 15 from Korohi Vineyard on Pauls Road. These sites are stony and free draining, giving naturally low yields and fantastic depth of flavour.

### WINEMAKING

Handpicked grapes were chilled overnight before gentle pressing to select only the finest juice fraction. The wine was entirely barrel fermented in french oak barriques (20% new) using indigenous yeast. A period of lees stirring post ferment adds a textural element to the palate.

### CELLARING

While approachable in its youth this wine will further integrate and develop for 3 to 5 years from vintage.

### IDEAL FOOD MATCH

Delicious with poussin and sweet corn custard.