

NAUTILUS

Marlborough Chardonnay 2007

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 2007 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 lees stirring. This wine has a tight mineral structure in its youth and develops a creamy texture as it matures.



WINEMAKING / VITICULTURE

The 2007 growing season was very orderly with a normal harvest period. The wine is primarily from our Renwick vineyard which was hand harvested on the 2nd April. This stony, free draining site gives naturally low yields and fantastic depth of flavour.

The wine was entirely barrel fermented with a portion left to ferment naturally. A period of lees stirring post ferment adds a textural element to the palate.

VINTAGE INFORMATION :

Vintage:	2007
Region:	Marlborough, NZ
Winemaker:	Clive Jones
Alc/Vol:	13.5%
Total Acid:	6.5 g/L
Res Sugar:	Dry

A W A R D S for NAUTILUS CHARDONNAY 2006

SILVER - AIR NEW ZEALAND WINE AWARDS
4 STARS - MICHAEL COOPERS WINE GUIDE

