

NAUTILUS

Marlborough Chardonnay 2008

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 2008 Nautilus Chardonnay is pale straw in colour with a lifted aroma of tropical fruit and melon supported by toasty oak. On the palate grapefruit/citrus flavours are integrated with nutty/biscuit 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 2008 harvest was the second earliest on record with a favourable growing season. The early harvest meant chardonnay was harvested on the 28th and 29th of March - well before the arrival of late season rains.

Fruit from our own Renwick vineyard (clone 15) has been blended with Dijon clone 95 grown by Jim and 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 with a portion left to ferment naturally. A period of lees stirring post ferment adds a textural element to the palate.

AWARDS

NEW RELEASE



VINTAGE INFORMATION :

Vintage:	2008
Region:	Marlborough, NZ
Winemaker:	Clive Jones
Alc/Vol:	13.5%
Total Acid:	6.3 g/L
Res Sugar:	Dry

