



NAUTILUS VINTAGE ROSÉ 2018

WINEMAKER'S NOTES

Nautilus Vintage Rosé 2018 is pale salmon in colour with a fine creamy mousse. The nose shows red berry fruits notes, rose petal aromas and a hint of spice. 100% Pinot Noir gives this wine depth and weight balanced by a touch of brioche and a creamy texture from extended lees maturation. This sparkling wine is finely balanced on the palate with an elegant and harmonious finish.

WINEMAKING & VITICULTURE

The 2018 season started as normal but temperatures soon drifted above the average and continued there throughout spring and summer, with the season finishing as one of the warmest on record. As expected it was an early start to harvest with the first sparkling grapes being picked on 27th February, just two days later than our earliest ever harvest.

Clone 115 Pinot Noir Grapes were hand-picked & chilled overnight. The next morning the grapes were de-stemmed prior to pressing to allow the release of a small amount of colour from the skins. The lightly pink coloured juice was fermented to dryness & left on yeast lees until undergoing a full malolactic fermentation. After bottling in September for secondary fermentation, this single vineyard vintage wine was aged for a further two and a half years on tirage before disgorging in May 2021.

CELLARING

Delicious upon release and ready for immediate consumption, this wine will develop a toasty complexity as it ages under cork.

IDEAL FOOD MATCH

Try with Tuna nigiri or lightly poached salmon.



Release date: October 2020

Varietal composition: 100% Pinot Noir

Region: Marlborough

Harvest: February 2018

Bottled: September 2018

Disgorged: May 2021

Winemaker: Clive Jones

Alc/Vol: 12.0%

Res Sugar: 7.0 g/L

Total Acid: 6.5 g/L

pH: 3.10



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