



CHARDONNAY 2014



Release date: July 2015
Varietal composition: 100% Chardonnay
Region: Marlborough
Harvest: March 2014
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 6.5 g/L
pH: 3.22

WINEMAKER'S NOTES

The 2014 Nautilus Chardonnay is pale straw in colour. The wine displays a complex range of aromas, including citrus blossoms, white peach and toasted almonds. The palate is well integrated, with a good depth of flavour and a refreshingly long finish. This wine has a tight mineral structure in its youth and will develop a creamy texture as it matures.

VINTAGE

The 2014 growing season had a mild spring and warm and settled December resulted in a good fruit set and higher than average crops that were thinned back to our target levels. The harvest period came at a normal time and we picked our Chardonnay blocks between the 21st and the 27th of March, all in excellent condition.

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, fantastic depth of flavour and mineral structure.

WINEMAKING

Handpicked grapes were chilled overnight before gentle pressing direct to barrel without settling. 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 pumpkin & goats curd ravioli, sage, nut brown butter, crisp prosciutto and pinoli pine nuts.