



PINOT NOIR 2011

Release date: August 2013
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: March 2011
Winemaker: Clive Jones
Alc/Vol: 14.0%
Res Sugar: Dry
Total Acid: 5.1g/L
pH: 3.58



WINEMAKER'S NOTES

The 2011 Nautilus Pinot Noir is dark ruby in colour. The nose is fragrant with enticing aromas of pomegranate, star anise and cardamom. The palate is medium bodied with fine grained tannins. Refined and balanced, this elegant wine shows good intensity and a lengthy finish.

VINTAGE

The 2011 growing season was characterised by a warm spring and a good fruit set meant that fruit thinning was required to hit our quality targets. Our premium Pinot Noir was all picked in an 8 day period that sat nicely between our sparkling and Sauvignon Blanc harvests. This wine is a carefully selected blend from four premium vineyard sites, predominantly from the Southern Valleys sub region.

WINEMAKING

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667, 777 and Abel was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment.

The grapes were fermented with indigenous yeast in open top fermenters after a 6-8 day 'cold soak'. Careful cap management, using our pneumatic punch down device, has resulted in extraction of only the soft ripe tannins. After pressing the wine was racked directly to a mixture of new and older French oak Barriques, where it remained undisturbed until filtration and bottling in March 2012.

CELLARING

The primary fruit components showing in the wines youth will further develop and integrate over the next five years as the wine matures.

IDEAL FOOD MATCH

Beautiful accompanied by Venison with Star Anise