



CHARDONNAY 2012



Release date: August 2013
Varietal composition: 100% Chardonnay
Region: Marlborough
Harvest: April 2012
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 6.5 g/L
pH: 3.32

WINEMAKER'S NOTES

The 2012 Nautilus Chardonnay is pale straw in colour. The wine displays a complex range of aromas, including nectarines, preserved lemons, crème brûlée and wholegrain characters. 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 2012 growing season was characterised by a cool, overcast summer and a late harvest. A poor flowering resulted in very low Chardonnay crops and concentrated flavours. Our Chardonnay blocks were harvested between the 4th and 8th April.

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 to select only the finest juice fraction. 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 poussin and sweet corn custard.