

NAUTILUS

Marlborough Pinot Noir 2009

Nautilus Estate has had a focus on producing Premium Pinot Noir from the Marlborough region for over 10 years. The majority of our fruit now comes from two specialised Pinot Noir vineyards on the clay slopes on the southern side of the Wairau Valley. Small parcels are also grown on intensively managed sites in the Awatere Valley and the Wairau Valley floor with each site contributing a specific character to our regional blend. Our dedicated Pinot Noir cellar incorporates principles of minimal handling and gravity flow and allows us to handle all our fruit with the utmost respect.

Nautilus Marlborough Pinot Noir 2009 is dark ruby in colour and shows an aroma of wild raspberries, plums and spice. The palate is medium to full-bodied with generous fruit sweetness and succulent tannins combining to give a long warm finish. The primary fruit components showing in the wines youth will further develop and integrate over the next five years as the wine matures.

WINEMAKING / VITICULTURE

The 2009 season was characterised by extremely low crops in two of our premium Pinot Noir vineyards with yields as low as 1kg per vine resulting in great flavour concentration. This is a carefully selected blend of hand harvested fruit from five premium vineyard sites.

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667 and 777 was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment. The wines were fermented 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 2010.

AWARDS FOR NAUTILUS PINOT NOIR 2008

PINOT NOIR TROPHY - PERTH ROYAL WINE SHOW 2009
PINOT NOIR TROPHY - NATIONAL WINE SHOW CANBERRA 2009



Vintage Information:

Vintage: 2009
Region: Marlborough
Winemaker: Clive Jones
Total Acid: 5.8 g/L
pH: 3.42
Alc/Vol: 14.0 %

