



NAUTILUS VINTAGE ROSÉ 2017

WINEMAKER'S NOTES

Nautilus Vintage Rosé 2017 is pale salmon in colour with a fine creamy mousse. The nose shows red berry fruits notes, rose petal aromas, white peaches 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

Spring and Summer were kind with good growing conditions leading to healthy vines. Harvest was neither early nor late, and Pinot Noir arrived at the winery in excellent condition well before the rains that proved challenging later in the vintage. We picked the fruit for this Vintage Rosé at the end of February 2017.

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 2020.

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: November 2020
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: February 2017
Bottled: September 2017
Disgorged: May 2020
Winemaker: Clive Jones
Alc/Vol: 12.0%
Res Sugar: 6.5 g/L
Total Acid: 5.4 g/L
pH: 3.20



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