



PINOT NOIR 2012

Release date: July 2014
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: March 2012
Winemaker: Clive Jones
Alc/Vol: 14.0%
Res Sugar: Dry
Total Acid: 5.6g/L
pH: 3.38



WINEMAKER'S NOTES

The 2012 Nautilus Pinot Noir is dark ruby in colour. The nose reveals fragrant aromas of wild raspberries, morello cherries and Christmas cake. The palate is soft and medium bodied. Refined and balanced, this elegant wine shows good intensity and a lengthy finish.

VINTAGE

The 2012 cropping season was characterised by a cool, overcast summer and a delayed start to the harvest – about 10 days later than normal. However we had a fantastic, dry autumn and the moderate cropping level resulted in excellent concentration and flavour development in the vineyards. 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. A small amount of whole bunch fruit was also included in some ferments.

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 2013.

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