# NAUTILUS

# Marlborough Chardonnay 2009

Nautilus Estate produced its first wines in 1985. Today, Nautilus wines are enjoyed in over 30 markets around the world. A highly demanding viticultural focus combined with the best of modern winemaking techniques leads to wines with balance and poise that we hope will reach the final consumer in perfect condition; as perfect as the spiral on a Nautilus Shell.

Nautilus Chardonnay is regarded as one of New Zealand's most consistent premium quality wines. It has received regular recognition in both national and international competitions.

The 2009 Nautilus Chardonnay is pale straw in colour with a lifted aroma of tropical fruit and melon supported by toasty oak. On the palate grapefruit/citrus flavours are integrated with nutty/biscuit characters derived from indigenous fermentation and lees stirring. This wine has a tight mineral structure in its youth and develops a creamy texture as it matures.

### WINEMAKING / VITICULTURE

The 2009 growing season was very favourable with a wet summer but dry autumn allowing good maturity. Chardonnay crops were thinned to the desired levels and harvested early in the season on the 1st and 4th of April.

Fruit from our own Renwick vineyard (clone 15) has been blended with Dijon clone 95 grown by Jim and Debbie Greer on Rapaura Road. These sites are stony and free draining, giving naturally low yields and fantastic depth of flavour.

The wine was entirely barrel fermented with a portion left to ferment naturally. A period of lees stirring post ferment adds a textural element to the palate.

## AWARDS

### **NEW RELEASE**



### **VINTAGE INFORMATION:**

Vintage: 2009

Region: Marlborough, NZ

Winemaker: Clive Jones

Alc/Vol: 14.0%

Total Acid: 7.5 q/L

Res Sugar: Dry

