



## CHARDONNAY 2010

*Release date:* June 2011  
*Varietal composition:* 100% Chardonnay  
*Region:* Marlborough  
*Harvest:* March/April 2010  
*Winemaker:* Clive Jones  
*Alc/Vol:* 14.0%  
*Res Sugar:* Dry  
*Total Acid:* 7.5 g/L  
*pH:* 3.34



### WINEMAKER'S NOTES

The 2010 Nautilus Chardonnay is pale straw in colour. The wine displays a wide range of aromas, including lemon blossom, summer apricots and crème brûlée. The palate is well integrated, rich and complex, with refreshing acidity and flavours that gradually unfold into a lengthy, finely structured finish. This wine has a tight mineral structure in its youth and will develop a creamy texture as it matures.

### VINTAGE

The 2010 growing season was characterised by a cool slow start but a warm dry finish. This together with moderate cropping levels meant the vintage kicked off at a 'normal' time and our Chardonnay was harvested between the 30th March and 4th 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 and fantastic depth of flavour.

### WINEMAKING

Hand picked grapes were chilled overnight before gentle pressing to select only the finest juice fraction.

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.

### CELLARING

While approachable in its youth this wine will further integrate and develop for 3 to 5 years from vintage.

### FOOD SUGGESTIONS

Delicious with poussin and sweet corn custard.