

NAUTILUS

Marlborough Pinot Noir 2006

The wines of Nautilus Estate are stylish and individual and are carefully crafted by combining modern technology with traditional techniques. French oak is used extensively during fermentation and maturation to complement and enhance fruit flavour.

Nautilus Estate wines were first released in 1986. Since, the viticultural focus has been Marlborough where four exceptional estate owned vineyards complement the small coterie of contract growers.

The Nautilus Marlborough Pinot Noir 2006 is dark ruby in colour, with an aroma of plums, dark fruits and a hint of spice. The palate is medium to full bodied with ripe fruit tannins and oak combining to give great structure and a silky texture.

The primary components showing in the wines youth will further integrate and develop over the next five years as the wine matures.

WINEMAKING / VITICULTURE

The 2006 season was two weeks earlier than normal with our pinot noir harvest starting on the 9th March. Temperatures were moderate and excellent phenological maturity was achieved.

Produced in our specialised Pinot Noir Winery at Nautilus Estate which incorporates principles of minimal handling and gravity flow, this wine is a carefully selected blend from six vineyard sites.

To make this wine, fruit from Pinot Noir clones AM10/5, 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 on 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 2007.

PRESS REVIEWS / AWARDS

NEW RELEASE



Vintage Information:

Vintage:	2006
Region:	Marlborough
Winemaker:	Clive Jones
Total Acid:	6.2 g/L
pH:	3.53
Alc/Vol:	13.5 %

