



## PINOT NOIR 2010

*Release date:* June 2011  
*Varietal composition:* 100% Pinot Noir  
*Region:* Marlborough  
*Harvest:* March/April 2010  
*Winemaker:* Clive Jones  
*Alc/Vol:* 14.0%  
*Res Sugar:* Dry  
*Total Acid:* 6.0g/L  
*pH:* 3.40



### WINEMAKER'S NOTES

The 2010 Nautilus Pinot Noir is dark ruby in colour and shows an aroma of dark cherries, plums and spice. The palate is medium to full-bodied with generous fruit sweetness and succulent tannins combining to give a long warm finish.

### VINTAGE

The 2010 growing season was characterised by a cool slow start but a warm dry finish providing ideal conditions for an orderly harvest. Our low cropping vineyards were well balanced and the hand harvested grapes in pristine condition. This is a carefully selected blend from five premium vineyard sites.

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667, 777 and Ata Rangi was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment.

### WINEMAKING

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 2011.

### 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