



NAUTILUS CHARDONNAY 2019

WINEMAKER'S NOTES

The 2019 Nautilus Chardonnay is straw coloured with a lifted nose of white peaches, citrus blossoms and nougat. The palate displays preserved lemons and honeysuckle along with a nutty complexity from the natural ferments. The palate has good depth and concentration with a refreshingly long finish. This wine has a tight mineral structure and will develop a creamy texture as it matures.

VINTAGE

The 2019 season started as normal but temperatures soon drifted above the average and continued there throughout spring and summer, with the season finishing as one of the warmest on record. Initial bunch counts were down but the warm spring provided good flowering conditions and larger than normal bunches were predicted. These predictions prompted an early-round of shoot thinning on most blocks. Some February rains ensured the bunches continued to grow in size and further thinning was required to ensure we hit our quality targets.

Fruit from our own Renwick vineyard has been blended with Dijon clone 95 grown by Jim and Debbie Greer. These sites are stony and free draining, giving naturally low yields, fantastic depth of flavour and mineral structure. Forty per cent of the 2019 blend is now from new Burgundian clonal plantings in our Renwick vineyard which nicely complements our mature clone 15 on the same site.

WINEMAKING

Handpicked grapes were chilled overnight before gentle pressing direct to barrel without settling. The wine was entirely barreled fermented in French oak barriques (20% new) using indigenous yeast. A short 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.

IDEAL FOOD MATCH

Delicious with leek, mushroom & mustard chicken with herby cauliflower rice.



Release date: September 2020
Varietal composition: 100% Chardonnay
Region: Marlborough
Harvest: 6th March to 4th April 2019
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: Dry
Total Acid: 5.7 g/L
pH: 3.27