



CUVÉE MARLBOROUGH NV BRUT

Varietal composition: 70% Pinot Noir and 30% Chardonnay

Region: Marlborough

Harvest: Non Vintage

Winemaker: Clive Jones

Alc/Vol: 12%

Res Sugar: 7.0 g/L

Total Acid: 7.0 g/L

pH: 3.02



WINEMAKER'S NOTES

The Nautilus Cuvée Marlborough Brut NV is pale straw in colour with a fine bead and creamy mousse. The wine has a distinctive nutty bouquet, which shows the richness of a Pinot Noir dominant blend and the benefits of extended maturation. An elegant finely structured wine in which the fruit flavours harmonise with biscuity, yeast derived complexities and crisp acidity to give a lingering dry finish.

WINEMAKING & VITICULTURE

Three vineyard sites are managed to produce fruit for Nautilus Cuvée, giving us a range of flavour influences. All grapes are hand picked and whole bunch pressed with only the finest free run juice reserved.

The individual base wines are fermented with a selected champagne yeast and left on lees until undergoing a full malolactic fermentation in the traditional Champenoise style.

Blending typically occurs in September, and at this stage a portion of reserve wine is introduced to add complexity and character to the Cuvée in a traditional non vintage style. Typically between 5% and 15%, the reserve wine, consisting of base wine held back from previous vintages, is used. The blend is then bottled and undergoes a secondary fermentation before being aged for a minimum of 36 months prior to disgorging and release.

CELLARING

Delicious upon release and ready for immediate consumption, this wine will develop a toasty complexity as it ages under cork.

IDEAL FOOD MATCH

Try with delicious fresh oysters or parmesan wafers.