



SAUVIGNON BLANC 2019

Release date: July 2019

Region: Marlborough

Harvest: March 2019

Winemaker: Clive Jones

Alc/Vol: 13.0%

Res Sugar: 2.2 g/L

Total Acid: 6.9 g/L

pH: 3.10



WINEMAKER'S NOTES

The 2019 Nautilus Sauvignon Blanc displays intense lifted aromas of passionfruit and citrus peel and hints of honeydew melon. The palate introduces a delightful citrus based mouth-watering intensity and finishes with a strong textural component.

VINTAGE

The 2019 season started with no significant frost issues and reasonable spring rains to keep canopies healthy. The Sauvignon Blanc harvest began on the 11th of March and finished on the 30th of March. This was an unrushed harvest compared to the previous 2 years and reflected our desire to pick smaller parcels of fruit and we have captured a great range of flavours and aromas. Vintage 2019 will be remembered for low to moderate crops, pristine fruit and a busy but very satisfying harvest period.

WINEMAKING

The fruit was machine harvested at night or in the cool of the morning, gently crushed and pressed then fermented with a variety of aromatic yeast strains in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. 5% of the juice was fermented with a non-saccharomyces yeast. After fermentation, the wine was kept in contact with the lees for three months. This classic technique enhances creaminess and integrates flavours.

CELLARING

Delicious upon release, this wine will improve for 3-5 years post vintage.

IDEAL FOOD MATCH

Crunchy Fish Tacos with zesty yoghurt, lime & chive sauce. For recipes visit www.nautilusestate.com

