



# NAUTILUS SAUVIGNON BLANC 2021

## WINEMAKER'S NOTES

The 2021 Nautilus Sauvignon Blanc displays intense lifted aromas of blackcurrant, guava, ripe grapefruit and a hint of smoky flint. The palate introduces delightful citrus based mouth-watering intensity and finishes with a strong textural component.

## VINTAGE

It was a nervous start to the 2021 growing season with a significant frost just as Sauvignon Blanc buds were starting to emerge. Then a cold snap occurred during the critical flower period and from then on, we knew crops were going to be low. The rest of the season was relatively kind with temperatures slightly above average and rainfall slightly below. With the low crops, we expected ripening to advance relatively quickly and that proved to be the case. We were fortunate to clear most of the handpicked grapes before we started picking Sauvignon. The harvest wrapped up on March 25th – our earliest finish ever and the first time we have finished in March.

Quality across the varieties is exceptional. There is a good range of aromas and flavours across a spectrum of ripeness, which has meant blending of Sauvignon was an absolute pleasure. 2021 have the potential to be right up there with the best vintages of the last two decades. It is just a shame there is not much of it.

## WINEMAKING

The fruit was machine harvested at night or in the cool of the morning and immediately crushed and pressed. The juice was 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. 7% of the juice was fermented with a non-saccharomyces yeast and 2% was barrel fermented. After fermentation, the wine was kept in contact with the lees for four 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](http://www.nautilusestate.com)



Release date: September 2021  
Varietal composition: 100% Sauvignon Blanc  
Region: Marlborough  
Harvest: 16th - 25th March 2021  
Winemaker: Clive Jones  
Alc/Vol: 13.5%  
Res Sugar: 1.9 g/L  
Total Acid: 7.4 g/L  
pH: 3.05





# 100% SUSTAINABLE

Accredited by  
**SUSTAINABLE WINEGROWING NEW ZEALAND**  
WINE REGISTRATION CERTIFICATE

Registration Number: **NZW8429DA893**

Wine Company: Nautilus Estate

Winery Name: Nautilus Estate

Brand Name: Nautilus Sauvignon Blanc

Alternative Brand Names:

Vintage: 2021

Variety: Sauvignon Blanc

Region: Marlborough

Date Approved: Wednesday, 04 August 2021  
(Date Of Activation)

Sustainable Winegrowing  
New Zealand Logo Approved: Yes

This document certifies that the aforementioned wine has been wholly produced from grapes grown in vineyards, and made in wineries (including bottling) that are fully accredited to Sustainable Winegrowing New Zealand and verified by independent audit.

**For further information visit [nzwine.com](http://nzwine.com)**



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