



NAUTILUS SOUTHERN VALLEYS PINOT NOIR 2020

WINEMAKER'S NOTES

The 2020 Nautilus Pinot Noir is dark ruby in colour. The complex nose displays floral characters; violets and rose petals, sweet dark cherry, plums, earthy notes and a touch of toasty spice. The palate is concentrated and elegant with a fine dense core of tannins and a long savoury finish.

VINTAGE

Rains in November & December kept the soil moisture levels up and while January and February were warm and dry, we had sufficient water to get through the season.

The 2020 harvest will be remembered as 'unusual' given the measures and practices which had to instigate to ensure we all remained safe from the virus. Throughout the harvest, the one thing that always remained on our side was the weather. Perfect ripening conditions with an early arrival of the autumn weather pattern of cool nights and warm, but not hot, days meant for nice slow flavour development. The fruit condition was pristine and some of the best we have seen.

WINEMAKING

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667 and 777 was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment. A small amount of whole bunch fruit was also included in some ferments (average 20% whole bunch).

The grapes were fermented with indigenous yeast in open top fermenters after a 7-12 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 raked directly to a mixture of new and older French oak Barriques (25% new), where it remained undisturbed until filtration and bottling in March 2021.

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



Release date: September 2024
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: 21st to 25th March 2020
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 5.4 g/L
pH: 3.75

