



Nautilus
ESTATE OF MARLBOROUGH



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Clive Jones
Total acreage under vine: 173
Estate founded: 1985
Region: Marlborough
Country: New Zealand

Nautilus Cuvée Marlborough Brut NV NV

WINE DESCRIPTION

The natural beauty of the Nautilus shell has inspired our expressive, balanced, precisely crafted wines since 1985, the early days of Marlborough winegrowing.

Back then there were only 80 NZ wineries. Today there are nearly 700. Yet we remain small, family-owned, and committed to the stunningly beautiful Marlborough region.

ABOUT THE VINEYARD

Marlborough is a sheltered, sunny, cool maritime climate known for intense, highly aromatic wines.

Nautilus Cuvée is sourced from three sites on free-draining stony soils planted with older sparkling wine clones of pinot noir and chardonnay which are able to retain good levels of acidity. The blend of sites gives complexity to the cuvée.

WINE PRODUCTION

Grapes are hand-picked and whole-bunch-pressed to release the finest free-run juice.

Base wines are fermented with a Champagne yeast and left on lees for full malolactic fermentation. Wines are blended in September, with 5-10% reserve wine to add complexity in a non-vintage style. Secondary fermentation takes place in bottle before 36 months aging on lees prior to disgorging and a further six months aging on cork giving a complex bouquet in the finished wine.

TASTING NOTES

Marlborough's cool climate gives an elegant, finely structured, high acid wine which shows the richness of a Pinot Noir dominant blend (70%).

Traditional method winemaking and 36 months' aging on lees give a fine bead, creamy mousse, and a distinctive nutty, brioche bouquet, and harmonious and lingering palate.

FOOD PAIRING

Although this dry, mineral, high acid wine is a classic match for oysters, the creamy texture and complex, toasty bouquet compliment a variety of dishes, such smoked salmon and crème fraîche blinis, or goats cheese choux buns.

The breadth on the palate pairs well with stronger flavours such as a hint of Indian spices, or a roast chicken.

VINEYARD & PRODUCTION INFO

Vineyard name:	Three vineyardsq
Vineyard size:	10 acres
Soil composition:	Silt and Stony
Training method:	Cane-pruned
Elevation:	100 feet
Vines/acre:	750
Yield/acre:	6.0 tons
Year vineyard planted:	1989-2000
Average Vine Age:	20
Harvest time:	March
First vintage of this wine:	1991
Bottles produced of this wine:	30,000
Certified vineyards:	All vineyards certified under Sustainable winegrowing New Zealand
Certifying organizations:	New Zealand Winegrowers
Sustainability certification:	SWNZ

WINEMAKING & AGING

Varietal composition:	75% Pinot Noir, 25% Chardonnay
Fermentation container:	Stainless steel tanks

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WINEBOW IMPORTS

Length of alcoholic fermentation:	21 days
Fermentation temperature:	55 °F
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.2
Residual sugar:	6.0 g/L
Acidity:	7.0 g/L