



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

The Paper Nautilus Sauvignon Blanc 2016

WINE DESCRIPTION

The Paper Nautilus illustrates an alternative style to the classic expression of Marlborough Sauvignon Blanc. Over 30 years' experience with this variety have led us to favour palate weight, texture and length in the Nautilus Sauvignon Blanc. The Paper Nautilus takes this one step further.

Paper Nautilus shells are wafer-thin with beautiful geometry and texture. They often wash up on secluded beaches in the Marlborough Sounds.

ABOUT THE VINEYARD

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

The Paper Nautilus Sauvignon Blanc is sourced from some older vines on our oldest estate-owned vineyard in Renwick. Soils are free-draining and stony, giving low cropping/low vigour vines, relatively early ripening, great flavour development every year and age-worthy wines.

WINE PRODUCTION

This fruit is very low cropped and hand picked, then chilled overnight before being whole bunch pressed to give a very fine, balanced juice.

Juice is fermented on solids in a large French Oak Cuve, using a non-Saccaromyces yeast, giving a warmer, slower ferment, then matured on yeast lees for seven months. This translates to more subtle aromatics, but far more texture and intensity on the palate.

TASTING NOTES

Marlborough Sauvignon Blancs are characterised by fresh acidity and aromatic intensity derived from the cool climate, high sunlight intensity and free draining soils.

Handpicking and fermenting in cuve give the Paper Nautilus Sauvignon understated aromas of citrus peel, wet stones and hazelnuts. The palate is concentrated yet subtle with a creamy texture, focused acidity and a dry lingering finish.

FOOD PAIRING

This Sauvignon is more savoury and textural than many other Marlborough Sauvignon Blancs, so try pan fried fish with fresh green beans, olive and caper sauce, or roasted white beans and fennel rather than fruity or tropical flavours.

VINEYARD & PRODUCTION INFO

Vineyard name:	Renwick
Vineyard size:	18 acres
Soil composition:	Stony
Training method:	VSP
Elevation:	130 feet
Vines/acre:	880
Yield/acre:	4.0 tons
Exposure:	Northern
Year vineyard planted:	1992
Average Vine Age:	25
Harvest time:	April
First vintage of this wine:	2015
Bottles produced of this wine:	3,600
Certified vineyards:	All vineyards certified under Sustainable winegrowing New Zealand
Certifying organizations:	New Zealand Winegrowers
Sustainability certification:	SWNZ

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Length of alcoholic fermentation:	20 days

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WINEBOWL IMPORTS

Fermentation temperature:	65 °F
Maceration technique:	Sur-Lie Aging
Fining agent:	Vegan
Type of aging container:	Oak Cuve
Size of aging container:	3000
Age of aging container:	Three years
Type of oak:	French
Length of aging before bottling:	6 months