



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 Single Vineyard Clay Hills Pinot Noir 2014

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, elegant wines.

Nautilus Single Vineyard Clay Hills Pinot Noir is sourced from a single block on our Estate-owned Clay Hills Vineyard. This clay soil, hillside site has been the jewel in the crown of Nautilus Southern Valleys Pinot Noir for many years, giving mid palate weight, concentrated dark berries and plum flavours and firm fine tannins.

WINE PRODUCTION

Low cropped, Dijon and Pommard clone grapes were hand-picked and chilled before sorting to ensure pristine fruit. 25% of the indigenous ferment comprised whole bunches to give refined tannins and floral perfume. After a 10 day cold soak to extract fruit and floral notes, the wine remained on skins for 18 days to ensure supple, complex tannins. 11 months in French Oak barriques (33% new) ensured maximum complexity and integration.

TASTING NOTES

This outstanding clay hillside site gives mid palate density, medium body and firm fine tannins. Very low crops ensure concentrated blackberry and plum flavours while floral perfume comes from the 25% whole bunch component. These flavours are complimented by spice from the French oak maturation, to give a well balanced, rich and lingering wine.

FOOD PAIRING

The hints of savoury spice in this wine pair well with wild meats such as duck or venison, while the flavour concentration and fresh acidity can stand up to strong flavours and fatty meats such as slow cooked lamb. For vegetarian options, the earthy notes pair well with a mushroom risotto or roasted parsnip puree.

VINEYARD & PRODUCTION INFO

Vineyard name:	Clay Hills
Vineyard size:	14 acres
Soil composition:	Clay
Training method:	VSP
Elevation:	395 feet
Vines/acre:	1333
Yield/acre:	2.0 tons
Exposure:	Northern
Year vineyard planted:	1999
Harvest time:	March
First vintage of this wine:	2014
Bottles produced of this wine:	2,400
Certified vineyards:	All vineyards certified under Sustainable winegrowing New Zealand
Certifying organizations:	New Zealand Winegrowers
Sustainability certification:	SWNZ

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Prefermentation technique:	Cold soak
Time on its skins:	20
Fermentation container:	Stainless steel tanks
Length of alcohol fermentation:	20 days



Fermentation temperature:	90 °F
Maceration technique:	Cold Soak Maceration and Punchdown
Length of maceration:	8 days
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Barriques
Size of aging container:	225
Type of oak:	French