

# NAUTILUS

## Marlborough Sauvignon Blanc 2008

*Nautilus wines were first released in 1986. Since then, the viticultural focus has been on Marlborough where five exceptional estate owned vineyards complement a small coterie of contract growers.*

*Nautilus Sauvignon Blanc is regarded as one of New Zealand's most consistent premium quality Sauvignon Blancs. It has received regular recognition in both national and international competitions and is exported to over 30 different countries around the world.*

**Nautilus Marlborough Sauvignon Blanc 2008** is pale straw in colour with an aroma of passionfruit skin, gooseberry and boxwood with a hint of basil. The palate has flavours of melon and red capsicum with good texture and length and a typical zingy finish. Delicious now, this wine will continue to develop over the next six to eighteen months.

### WINEMAKING / VITICULTURE

The 2008 summer was ideal with warm temperatures and little rain. We began picking our sauvignon on the 18th of March and our last Nautilus block was picked on the 14th of April - our second earliest finish on record. The harvest period was very compressed but our new winery facility coped exceptionally well, enabling us to keep up with harvesting the rapidly ripening grapes.

The 2008 Nautilus Sauvignon Blanc is blended from grapes sourced from the Renwick, Opawa, Kaituna and Awatere Estate Vineyards and from selected quality growers. Each of these Marlborough vineyards contributes unique aroma and flavour characters to the blend.

The fruit was machine harvested at night, or in the cool of the morning, gently crushed and processed then fermented with a variety of aromatic yeast strains - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard.

### AWARDS FOR NAUTILUS SAUVIGNON BLANC 2007

**93 POINTS, 5 STARS**

- BOB CAMPBELL MW

**92 POINTS**

- WINE BUSINESS MONTHLY

**4.5 STARS**

- MICHAEL COOPER

**88 POINTS**

- STEPHEN TANZER



### VINTAGE INFORMATION

Vintage: 2008

Region: Marlborough

Winemaker: Clive Jones

Alc/Vol: 13%

Res Sugar: 2.3 g/L

Total Acid: 6.8 g/L

pH: 3.15

