

NAUTILUS

Cuvee Marlborough Brut NV

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

The Nautilus Cuvee Marlborough non-vintage style is one of elegance and delicacy that at the same time shows complexity and fullness of flavour. A wine that marries traditional techniques with unique characters of Marlborough.

The **Nautilus Cuvee Marlborough Brut NV** is pale straw in colour with a fine bead and creamy mousse. The wine has a distinctive nutty bouquet, which shows the richness of a Pinot Noir dominant blend and the benefits of extended maturation. An elegant finely structured wine in which the fruit flavours harmonise with biscuity, yeast derived complexities and crisp acidity to give a lingering dry finish.

WINEMAKING / VITICULTURE

Three vineyard sites are managed to produce fruit for Nautilus Cuvee, giving us a range of flavour influences. All grapes are hand picked and whole bunch pressed with only the finest free run juice reserved. The individual base wines are fermented with a selected champagne yeast and left on lees until undergoing a full malolactic fermentation in the traditional Champenoise style.

Blending typically occurs in September, and at this stage a portion of reserve wine is introduced to add complexity and character to the Cuvee in a traditional non vintage style. Typically between 5% and 15%, the reserve wine, consisting of base wine held back from previous vintages, is used. The blend is then bottled and undergoes a secondary fermentation before being aged for a minimum of 36 months prior to disgorging and release.

PRESS REVIEWS / AWARDS

SILVER MEDAL ~ ROYAL NZ EASTER SHOW 2004

SILVER MEDAL ~ AIR NZ WINE AWARDS 2004

SILVER MEDAL ~ HOME & ENTERTAINING MAGAZINE



VINTAGE INFORMATION

Vintage:	Non Vintage
Region:	Marlborough
Winemaker:	Clive Jones
Grape Ratio:	75% Pinot Noir 25% Chardonnay
Alc/Vol:	12.0%
Total Acid:	7 g/L
pH:	3.02

