



SAUVIGNON BLANC 2019 THE PAPER NAUTILUS



<i>Release date:</i>	July 2020
<i>Varietal composition:</i>	100% Sauvignon Blanc
<i>Region:</i>	Marlborough
<i>Vineyard:</i>	Nautilus Renwick Vineyard
<i>Elevation:</i>	39 m
<i>Vine age:</i>	25+ years
<i>Clones:</i>	Mass selection Sauvignon Blanc
<i>Planting density:</i>	2.5 x 1.8 m
<i>Soils:</i>	Stony silt loam
<i>Harvest (by hand):</i>	18th March 2019
<i>Fermentation:</i>	Inoculated with <i>Torulaspora delbrückii</i> (non-traditional wine yeast)
<i>Maturation:</i>	Fermented & matured for 8 months in a 3000 L seasoned French Oak Cuve and a 1800 L French Oak Foudre
<i>Bottling:</i>	5 February 2020
<i>Alc/Vol:</i>	13.0%
<i>Res Sugar:</i>	3.0 g/L
<i>Total Acid:</i>	7.6 g/L
<i>pH:</i>	3.09

WINEMAKER'S NOTES

The fourth release of The Paper Nautilus exhibits subtle aromas of preserve citrus, white peach, honeyed characters and spicy complexity. The palate is full with a rich mid-palate and a dry lingering finish.

WINEMAKING

Hand-picked fruit from our Renwick vineyard was chilled overnight before being whole bunch pressed. The juice was settled overnight before racking, including some solids, to a 7 year old, 3000 L French Oak Cuve and a 1800 L French Oak Foudre. The still cloudy juice was inoculated with a non-saccharomyces yeast (*Torulaspora delbrückii*) and allowed to ferment between 16 & 18 degrees. After a 22 day fermentation the wine was matured on yeast lees for seven months before clarification & bottling in February 2020.

CELLARING

Delicious upon release, this wine will improve for 3-5 years post vintage.

IDEAL FOOD MATCH

Try with chilli and lime - dressed oysters