



## NAUTILUS CHARDONNAY 2021

### WINEMAKER'S NOTES

The 2021 Nautilus Chardonnay is straw coloured with a lifted nose of ripe nectarines, apricots, brioche, and toasted hazelnuts with a hint of flinty complexity. The palate displays stone fruits and honeysuckle along with a nutty complexity from the natural ferments. The palate has good depth and concentration with a refreshingly long finish. This wine has a tight mineral structure and will develop a creamy texture as it matures.

### VINTAGE

It was a nervous start to the 2021 growing season with a significant frost, then a cold snap occurred during the critical flower period and from then on, we knew crops were going to be low. The rest of the season was relatively kind with temperatures slightly above average and rainfall slightly below. With the low crops, we expected ripening to advance relatively quickly and that proved to be the case. The harvest wrapped up on March 25th – our earliest finish ever and the first time we have finished in March.

Quality across the varieties is exceptional. There is a good range of aromas and flavours across a spectrum of ripeness, which has meant blending of Chardonnay was an absolute pleasure. 2021 have the potential to be right up there with the best vintages of the last two decades. It is just a shame there is not much of it.

Fruit from our own Renwick vineyard has been blended with a small amount of Dijon clone 95 grown by Jim and Debbie Greer. These sites are stony and free draining, giving naturally low yields, fantastic depth of flavour and mineral structure. Over forty per cent of the 2021 blend is now from new Burgundian clonal plantings in our Renwick vineyard which nicely complements our mature clone 15 on the same site.

### WINEMAKING

Handpicked grapes were chilled overnight before gentle pressing direct to barrel without settling. The wine was entirely barrelled fermented in French oak barriques (20% new) using indigenous yeast. A short period of lees stirring post ferment adds a textural element to the palate.

### CELLARING

While approachable in its youth this wine will further integrate and develop for 3 to 5 years from vintage.

### IDEAL FOOD MATCH

Delicious with leek, mushroom & mustard chicken with herby cauliflower rice.



**Release date:** April 2021

**Varietal composition:** 100% Chardonnay

**Region:** Marlborough

**Harvest:** 11th to 19th March 2021

**Winemaker:** Clive Jones

**Alc/Vol:** 13.5%

**Res Sugar:** 1.5

**Total Acid:** 5.7 g/L

**pH:** 3.23



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