Nautilus
ESTATE OF MARLBOROUGH

# NAUTILUS SOUTHERN VALLEYS PINOT NOIR 2024




## WINEMAKER'S NOTES

Crimson in colour, the 2024 Nautilus Pinot Noir opens with an inviting and complex bouquet of cherries, plums and subtle spice, layered with hints of leather and earthy tones. The palate is concentrated yet beautifully poised, showing a fine, dense core of silky tannins that carry through to a long, savoury, and refined finish.

## VINTAGE

The 2024 growing season saw a return of El Niño, bringing warmer, drier conditions. Cooler spring weather resulted in moderate crops, while the dry summer accelerated ripening and brought autumn conditions earlier than usual. Cool nights arrived early, helping retain freshness and allowing for a relatively orderly harvest. Our Pinot Noir was harvested in excellent conditions, with clean, healthy fruit displaying generous ripeness, concentration and balance. Careful vineyard management and precise picking decisions helped preserve the purity of the fruit and the varietal character of our Pinot Noir.

## WINEMAKING

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667 and 777 was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment. A small amount of whole bunch fruit was also included in some ferments (average 20% whole bunch).

The grapes were fermented with indigenous yeast in open top fermenters after a 7-12 day 'cold soak'. Careful cap management, using our pneumatic punch down device, has resulted in extraction of only the soft ripe tannins. After pressing the wine was racked directly to a mixture of new and older French oak Barriques (25% new), where it remained undisturbed until filtration and bottling in February 2026.

## CELLARING

The primary fruit components showing in the wines youth will further develop and integrate over the next five years as the wine matures.

## IDEAL FOOD MATCH

Beautiful accompanied by Venison with Star Anise

Release date: November 2026
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: 5th to 11th March 2024
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: Dry
Total Acid: 5.6 g/L
pH: 3.50

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