Nautilus
ESTATE OF MARLBOROUGH

NAUTILUS CHARDONNAY 2025



WINEMAKER'S NOTES

A straw-coloured wine with a lifted bouquet of ripe nectarines, yellow plums, citrus blossoms and hints of toasted brioche. 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

The 2025 growing season began with a few cool spring mornings, followed by a generally dry summer that supported steady ripening. Light rainfall just before harvest refreshed the vines, while bunch weights continued to increase, resulting in a plentiful crop. Our Chardonnay was harvested over eleven days from 1st March, with the fruit showing excellent potential. The combination of a dry season and good fruit development has resulted in Chardonnay with generous flavour, ripeness and balance.

Fruit is sourced from our Renwick vineyard, where we have been growing Chardonnay for over 35 years. The stony, free-draining soils naturally limit yields, contributing depth of flavour and mineral structure. The blend brings together our mature Clone 15 vines and newer Burgundian clones, adding complexity and texture to the wine.

WINEMAKING

Handpicked grapes were chilled overnight before gentle pressing. 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: November 2026
Varietal composition: 100% Chardonnay
Region: Marlborough
Harvest: 1st to 11th March 2025
Winemaker: Clive Jones
Alc/Vol: 13.0%
Res Sugar: Dry
Total Acid: 6.2 g/L
pH: 3.30

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