

# NAUTILUS CHARDONNAY 2024

#### WINEMAKER'S NOTES

A straw-coloured wine with a lifted bouquet of ripe nectarines, brioche, beeswax and toasted almonds. 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 2024 growing season, shaped by the return of El Niño, delivered warm, dry conditions with cool nights arriving early. A cooler spring tempered yields, leaving crops slightly below target – a welcome change after two larger vintages. The Chardonnay from our Renwick vineyard ripened evenly under these conditions, with harvest in early/mid March. The combination of moderate yields and dry weather has produced Chardonnay with generous flavours, fine balance, and excellent ripeness.

Fruit is from our Renwick vineyard where we have been growing Chardonnay for over 30 years. This site is stony and free draining, giving naturally low yields, fantastic depth of flavour and mineral structure. Over fifty per cent of the 2024 blend is now from new Burgundian clonal which nicely complements our mature clone 15 on the same site.

### 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: December 2025
Varietal composition: 100% Chardonnay
Region: Marlborough
Harvest: 10th to 16th March 2024
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: Dry
Total Acid: 6.2 g/L
pH: 3.10

