



THE PAPER NAUTILUS SAUVIGNON BLANC 2024

WINEMAKER'S NOTES

The Paper Nautilus Sauvignon Blanc 2024 showcases vibrant aromas of fresh quince, honeysuckle, and citrus blossom, underpinned by delicate mineral notes. The palate is concentrated and citrus-driven, with subtle oak nuances adding depth. An elegant, textural complexity carries through to a refined, lingering finish.

VINTAGE

The 2024 growing season marked a return of El Niño, bringing warm nor-west winds and a dry summer—an ideal change after two La Niña-influenced, wetter years. A cooler spring moderated crops to just below target levels, easing pressure after the prior larger harvests. These balanced yields, combined with the dry weather, advanced ripening during late summer. Harvest began in late February under true autumn conditions, with cool nights ensuring flavour development and an orderly picking window.

The Sauvignon Blanc harvest commenced on 12 March, finishing just sixteen days later—our second earliest completion on record. Fruit quality was exceptional, with flavours generous, ripeness well balanced, and fruit immaculately clean—the cleanest in recent memory.

WINEMAKING

Sourced from a small block of our oldest Renwick vines, fruit was hand-picked and chilled overnight before being whole bunch pressed. The juice was settled overnight before racking, including some solids, to a 13-year-old, 3000 L French Oak Cuve. The still-cloudy juice was inoculated with a non-saccharomyces yeast (*Torulaspora delbrückii*) and allowed to ferment between 18 & 22 degrees. After a 30-day fermentation, the wine was matured on yeast lees for 8 months before clarification and bottling in January 2025.

CELLARING

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

IDEAL FOOD MATCH

Crispy skinned fish with roasted fennel & white bean puree.
For recipes visit www.nautilusestate.com



Release date: September 2024
Varietal composition: 100% Sauvignon Blanc
Region: Marlborough
Vineyard: Nautilus Renwick Vineyard
Elevation: 39 m
Vine age: 25+ years
Clones: Mass selection Sauvignon Blanc
Planting density: 2.5 x 1.8 m
Soils: Stony silt loam
Harvest: 20th March 2024
Winemaker: Clive Jones
Alc/Vol: 13.5%
Res Sugar: 3.4 g/L
Total Acid: 7.3 g/L
pH: 2.97

