



NAUTILUS VINTAGE ROSÉ 2019

WINEMAKER'S NOTES

Nautilus Vintage Rosé 2019 is pale salmon in colour with a fine creamy mousse. The nose shows red berry fruits notes, rose petal aromas and a hint of spice. 100% Pinot Noir gives this wine depth and weight balanced by a touch of brioche and a creamy texture from extended lees maturation. This sparkling wine is finely balanced on the palate with an elegant and harmonious finish.

WINEMAKING & VITICULTURE

The 2019 season started with no significant frost issues and reasonable spring rains to keep canopies healthy. Some cool weather during flowering affected the bunch size of some varieties – particularly Pinot Noir and as a result very little thinning was required. Pinot Noir this year is spectacular, with the grapes in excellent condition and the young wines show great colour, fruit concentration and structure. This vintage will certainly be a contender for 'best yet' for this variety.

Clone 115 Pinot Noir Grapes were hand-picked & chilled overnight. The next morning the grapes were de-stemmed prior to pressing to allow the release of a small amount of colour from the skins. The lightly pink coloured juice was fermented to dryness & left on yeast lees until undergoing a full malolactic fermentation. After bottling in October for secondary fermentation, this single vineyard vintage wine was aged for a further two and a half years on tirage before disgorging in May 2022.

CELLARING

Delicious upon release and ready for immediate consumption, this wine will develop a toasty complexity as it ages under cork.

IDEAL FOOD MATCH

Try with Tuna nigiri or lightly poached salmon.



Release date: November 2022
Varietal composition: 100% Pinot Noir
Region: Marlborough
Harvest: February 2019
Bottled: October 2019
Disgorged: May 2022
Winemaker: Clive Jones
Alc/Vol: 12.0%
Res Sugar: 7.0 g/L
Total Acid: 6.2 g/L
pH: 3.10



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