



NAUTILUS CLAY HILLS VINEYARD PINOT NOIR 2017 MUSEUM RELEASE

WINEMAKER'S NOTES

This wine has aromas of cassis, ripe dark cherries, toasted spices and savoury notes. The mid-palate shows fruit sweetness, while generous but fine-grained tannins contribute to a lingering elegant finish.

Tasted in November 2023, this wine shows little colour development. Some more savoury, spicy aromas are now appearing on the nose, but there is still a strong core of primary fruit, and the wine remains fresh & lively. The tannins have softened, and the oak is now well integrated. This wine is in an engaging phase and is a wine to sip and enjoy as it evolves in the glass.

VINEYARD

Nautilus Clay Hills Vineyard is located on the ridge that divides the Brancott and Omaka Valleys within the Southern Valleys sub region of Marlborough. The vineyard is divided into 6 discrete blocks with differing aspects and slopes and an elevation between 100 and 130 m. Normally picked midway through the Pinot Noir harvest window this vineyard has rapidly become the cornerstone block for Nautilus Pinot Noir where the clay based soils contribute a silken texture and fine grained tannins. The vines are trained to a VSP trellis system with a mixture of cane and spur pruning, with a target yield of 1.5 - 2.0 kg per vine.

Vineyard:	Clay Hills Vineyard Block 3
Elevation:	100 - 130 m
Vine age:	18 years
Clones:	5, 115, 777
Planting Density:	2.0m x 1.5m
Soils:	Wind blow loess over clay
Vine Number:	890

WINEMAKING

The fruit was hand-picked and chilled overnight before de-stemming to tank incorporating a 50% whole bunch component. After a 7 day cold soak the wine completed a spontaneous fermentation and remained on skins for a total of 14 days before pressing. After 24 hours settling, the wine was racked to 228 L French Oak barriques (33% new) and matured for 11 months before clarification and bottling.



Release date: May 2023 - Released with six year's cellar age

Varietal composition: 100% Pinot Noir

Region: Marlborough

Harvest by hand: 25th March 2017

Winemaker: Clive Jones

Alc/Vol: 13.5%

Res Sugar: Dry

Total Acid: 5.6 g/L

pH: 3.57



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