



## NAUTILUS PINOT NOIR 2016 MUSEUM RELEASE

### WINEMAKER'S NOTES

The 2016 Nautilus Pinot Noir is dark ruby in colour. The nose reveals lifted floral aromas, ripe wild blackberries, cherries and spices. The palate is medium bodied with good structure. Refined and balanced, this elegant wine shows good intensity and a lengthy finish.

*Tasted in July 2025, the 2016 Pinot Noir shows little colour development. Some additional spiced aromas are now evident on the nose, plus a core of primary fruit with Morello cherries. The wine remains fresh & lively. The tannins have softened, and the oak is well-integrated. This wine is in an engaging phase and is a wine to sip and enjoy as it evolves in the glass.*

### VINTAGE

Prior to Christmas all the talk was about drought. Fruit set was good but would we have enough water to get through the season and what effect would this have on bunch size. Certainly the river was low. But of course Mother Nature intervened and a couple of timely rains in January during the critical phase when the berries size up meant that a crop that was looking average at best ended up above average in size. A key feature this year was lower acidity (by normal Marlborough standards), bright fruit flavours and a nice mineral texture across all the wines.

### WINEMAKING

To make this wine, fruit from Pinot Noir clones 114, 115, 5, 667, 777 and Abel was hand harvested and de-stemmed without crushing to allow a portion of whole berries in the ferment. A small amount of whole bunch fruit was also included in some ferments (average 18% whole bunch).

The grapes were fermented with indigenous yeast in open top fermenters after a 6-8 day 'cold soak'. Careful cap management, using our pneumatic punch down device, has resulted in extraction of only the soft ripe tannins. After pressing the wine was racked directly to a mixture of new and older French oak Barriques, where it remained undisturbed until filtration and bottling in March 2017.

### IDEAL FOOD MATCH

Beautiful accompanied by Venison with Star Anise.



**Release date:** September 2024 - Released with eight year's cellar age

**Varietal composition:** 100% Pinot Noir

**Region:** Marlborough

**Harvest:** March 2016

**Winemaker:** Clive Jones

**Alc/Vol:** 13.5%

**Res Sugar:** Dry

**Total Acid:** 5.0 g/L

**pH:** 3.58



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