



## PRODUCER PROFILE

Estate owned by: Hill-Smith Family  
Winemaker: Clive Jones  
Total acreage under vine: 173  
Estate founded: 1985  
Winery production: 30,000 Bottles  
Region: Marlborough  
Country: New Zealand

## Nautilus Nautilus Cuvée Marlborough Brut N/V

### WINE DESCRIPTION

The natural beauty of the Nautilus shell has inspired our expressive, balanced, precisely crafted wines since 1985, the early days of Marlborough winegrowing. Back then there were only 80 NZ wineries. Today there are nearly 700. Yet we remain small, family-owned, and committed to the stunningly beautiful Marlborough region.

Marlborough is a sheltered, sunny, cool maritime climate known for intense, highly aromatic wines. Nautilus Cuvée is sourced from three sites on free-draining stony soils planted with older sparkling wine clones of pinot noir and chardonnay which are able to retain good levels of acidity. The blend of sites gives complexity to the cuvée.

### TASTING NOTES

Marlborough's cool climate gives an elegant, finely structured, high acid wine which shows the richness of a Pinot Noir dominant blend (70%).

### FOOD PAIRING

Although this dry, mineral, high acid wine is a classic match for oysters, the creamy texture and complex, toasty bouquet compliment a variety of dishes, such smoked salmon and crème fraiche blinis, or goats cheese choux buns. The breadth on the palate pairs well with stronger flavours such as a hint of Indian spices, or a roast chicken.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Three vineyardsq
Vineyard size:	10
Soil composition:	Silt and Stony
Training method:	Cane-pruned
Elevation:	100 feet
Vines/acre:	750
Yield/acre:	6 tons
Year vineyard planted:	1989-2000
Harvest time:	March
First vintage of this wine:	1991
Bottles produced of this wine:	30,000
Average Wine Age:	20
Certified Vineyards:	All vinyards certified under Sustainable winegrowing New Zealand
Certified Organizations:	New Zealand Winegrowers
Sustainability Certification:	SWNZ

### WINEMAKING & AGING

Varietal composition:	75% Pinot Noir, 25% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	21 days
Fermentation temperature:	55 °F
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months

### ANALYTICAL DATA

Alcohol:	12%
pH level:	3.2
Residual sugar:	6 g/L
Acidity:	7 g/L