



PRODUCER PROFILE

Estate owned by: Hill-Smith Family
Winemaker: Clive Jones
Total acreage under vine: 173
Estate founded: 1985
Winery production: 2,400 Bottles
Region: Marlborough
Country: New Zealand

Nautilus Pinot Noir Southern Valleys 2014

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's sheltered, sunny, cool climate is increasingly known for outstanding Pinot Noirs. Grapes are sourced from two vineyards in the Southern Valleys Subregion of Marlborough. These clay soil, hillside sites giving mid palate weight, concentrated plum flavours and firm fine-grained tannins. Very low crops of 1-2kg per vine give concentration and balance to the wine, while the blend of sites and clones ensures complexity.

Grapes were hand-picked and sorted to ensure pristine quality. Some whole berries and a whole bunch component were included in the ferment (10-20%) adding floral notes and fine tannins.

TASTING NOTES

Floral perfume and fine grained tannins derived from whole bunches compliment the natural plum and blackberry fruit typical of these Southern Valley sites. The clay soils give medium body, great flavour concentration, firm fine tannins and a lengthy finish.

FOOD PAIRING

The combination of earthy spice and bright fruit found in this wine compliment dishes such as duck breast with poached cherries. New Zealand lamb, slow cooked with star anise, cinnamon and cloves, is another particularly good match to the spiced notes and succulent palate of this wine.

VINEYARD & PRODUCTION INFO

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| Soil composition: | Clay-Loam |
| Training method: | VSP |
| Elevation: | 300 feet |
| Vines/acre: | 133 |
| Yield/acre: | 2 tons |
| Exposure: | Northern |
| Year vineyard planted: | 1999 |
| Harvest time: | March |
| First vintage of this wine: | 2014 |
| Bottles produced of this wine: | 2,400 |
| Average Wine Age: | 15 |
| Certified Vineyards: | All vineyards certified under Sustainable winegrowing New Zealand |
| Certified Organizations: | New Zealand Winegrowers |
| Sustainability Certification: | SWNZ |

WINEMAKING & AGING

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| Varietal composition: | 100% Pinot Noir |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 8 days |
| Fermentation temperature: | 90 °F |
| Maceration technique: | Cold Soak Maceration and Punchdown |
| Length of maceration: | 8 days |
| Malolactic fermentation: | Full |
| Fining agent: | Vegan |
| Type of aging container: | Barriques |
| Size of aging container: | 225 |
| Type of oak: | French |
| Length of aging before bottling: | 11 months |
| Prefermentation technique: | Cold soak |
| Time on its skins: | 20 |