



## PRODUCER PROFILE

Estate owned by: Hill-Smith Family  
Winemaker: Clive Jones  
Total acreage under vine: 173  
Estate founded: 1985  
Region: Marlborough  
Country: New Zealand

## Nautilus Pinot Noir Clay Hills Vineyard 2016

### 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.*

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. 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.

The fruit was hand-picked and chilled overnight before de-stemming to tank incorporating a 25% whole bunch component. After a 8 day cold soak the wine completed a spontaneous fermentation and remained on skins for a total of 16 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.

### TASTING NOTES

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

### VINEYARD & PRODUCTION INFO

Vineyard name:	Clay Hills
Soil composition:	Clay
Training method:	VSP
Elevation:	395 feet
Vines/acre:	1333
Exposure:	Northern
Year vineyard planted:	1999
Harvest time:	April
First vintage of this wine:	2014
Certified Vineyards:	All vineyards certified under Sustainable winegrowing New Zealand
Certified Organizations:	New Zealand Winegrowers
Sustainability Certification:	SWNZ

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold Soak Maceration and Punchdown
Malolactic fermentation:	Full
Fining agent:	Vegan
Type of aging container:	Barriques
Size of aging container:	225
Type of oak:	French
Prefermentation technique:	Cold soak

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.59
Acidity:	4.8 g/L