



## VINTAGE ROSÉ 2011

*Varietal composition:* 100% Pinot Noir

*Region:* Marlborough

*Harvest:* March 2011

*Bottled:* September 2011

*Disgorged:* September 2013

*Winemaker:* Clive Jones

*Alc/Vol:* 12%

*Res Sugar:* 7.0 g/L

*pH:* 3.25

*Total Acid:* 5.7 g/L



### WINEMAKER'S NOTES

Pinot Noir has always been the basis of our Nautilus Cuvée blend. In 2003 we planted new dijon clone Pinot Noir (115 & 777) on an estate vineyard suited to sparkling wine and its natural fruity character got us thinking about a 100% Pinot Noir Cuvée Rosé. After a number of trials we laid down our first tirage in Sept 2011 and Nautilus Vintage Rosé 2011 was born.

Nautilus Vintage Rosé 2011 is pale salmon in colour with a fine creamy mousse. Floral rose petal notes and fresh cut strawberries are supported by a touch of brioche and hazelnuts on the nose. There is richness and breadth on the palate coming from the use of 100% Pinot Noir as well as the gentle toasty clove notes of extended lees maturation. The wine displays finesse and harmony, culminating in a dry, elegant finish.

### WINEMAKING & VITICULTURE

Clone 115 Pinot Noir Grapes were hand-picked & chilled overnight. The next morning the grapes were de-stemmed prior to pressing to allow the release of a small amount of colour from the skins. The lightly pink coloured juice was fermented to dryness & left on yeast lees until undergoing a full malolactic fermentation. After bottling in September for secondary fermentation, this single vineyard vintage wine was aged for a further two years on tirage before disgorging in September 2013.

### CELLARING

Delicious upon release and ready for immediate consumption, this wine will develop a toasty complexity as it ages under cork.

### IDEAL FOOD MATCH

Try with Tuna nigiri or lightly poached salmon.