



## VINTAGE ROSÉ 2012



*Varietal composition:* 100% Pinot Noir  
*Region:* Marlborough  
*Harvest:* March 2012  
*Bottled:* September 2012  
*Disgorged:* September 2014  
*Winemaker:* Clive Jones  
*Alc/Vol:* 12%  
*Res Sugar:* 6.4 g/L  
*pH:* 3.28  
*Total Acid:* 5.7 g/L

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### WINEMAKER'S NOTES

Nautilus Vintage Rosé 2012 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 on the nose. There is richness and breadth on the palate coming from the use of 100% Pinot Noir and extended lees maturation. The wine displays finesse and harmony and an 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 2014.

### 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.