



## VINTAGE ROSÉ 2013



*Varietal composition:* 100% Pinot Noir

*Region:* Marlborough

*Harvest:* March 2013

*Bottled:* September 2013

*Disgorged:* September 2015

*Winemaker:* Clive Jones

*Alc/Vol:* 12%

*Res Sugar:* 7.4 g/L

*pH:* 3.30

*Total Acid:* 6.5 g/L

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### WINEMAKER'S NOTES

Nautilus Vintage Rosé 2013 is pale salmon in colour with a fine creamy mousse. Floral rose petal notes are supported by strawberry and nectarine fruits on the nose. 100% Pinot Noir gives this wine depth and weight balanced by a touch of brioche from extended lees maturation. This sparkling wine is finely balanced on the palate with an elegant and harmonious finish.

### WINEMAKING & VITICULTURE

The 2013 season was very typical with a cool spring but warm summer and a very normal harvest pattern for sparkling grapes.

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 2015.

### 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.