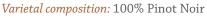


VINTAGE ROSÉ 2013



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



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.