



VINTAGE ROSÉ 2014

Varietal composition: 100% Pinot Noir

Region: Marlborough

Harvest: March 2014

Bottled: September 2014

Disgorged: September 2016

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 2014 is pale salmon in colour with a fine creamy mousse. Floral rose petal notes are supported by strawberry, white peaches spice flavours. 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 2014 season had a mild spring and warm & settled December resulted in a good fruit set and higher than average cropping levels. Considerable fruit thinning was carried out across all varieties to ensure the vines were balanced. Throughout spring and early summer the season was warmer than average and we were anticipating an early vintage. Post-Christmas temperatures were more normal but we still managed our earliest start ever with our first grapes for sparkling wine being picked on 25th February.

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 2016.

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.