



FOUR BARRIQUES PINOT NOIR 2012



Varietal composition: 100% Pinot Noir

Region: Marlborough

Harvest: March/April 2012

Winemaker: Clive Jones

Alc/Vol: 13.5%

Res Sugar: Dry

Total Acid: 5.8g/L

pH: 3.55

WINEMAKER'S NOTES

The 2012 Nautilus Estate Four Barriques Pinot Noir is deep ruby in colour with intense and complex aromas. Mulberry and spicy plums are supported by cinnamon, nutmeg and toasty oak. The wine has a dense core of ripe red fruit enveloped by finely grained tannins and finishing with minerality and elegance.

We only make this wine in the best vintages, assembling it from our favourite four Barriques of Pinot Noir in that year. Only ninety four cases were bottled of this vintage.

VINTAGE

The 2012 growing season was characterised by a cool, cloudy summer and a warm dry autumn providing ideal conditions for an orderly harvest. Our low cropping vineyards were well balanced and the hand harvested grapes in pristine condition.

From our 120 individual barrels of premium Pinot Noir we have selected four for this blend. Three were from our Clay Hills vineyard and one from Kaituna vineyard. We selected the four barrels on the basis of their concentration, complexity and oak integration resulting in an extraordinary wine.

WINEMAKING

The grapes were fermented in open top fermenters after a 6-8 day 'cold soak'. Careful cap management, using our pneumatic punch down device, has resulted in extraction of only the soft ripe tannins. After pressing, the wine was racked directly to a mixture of new and one year old French oak barriques, where it remained undisturbed until bottling in March 2013.

CELLARING

This wine will benefit from decanting while young and will reward careful cellaring for many years.

IDEAL FOOD MATCH

Enjoy with duck legs poached with plums and star anise.