



## 2016 The Paper Nautilus Sauvignon Blanc

**Price:** \$47.95 + refundable bottle deposit and handling fee

**Varietal:** Sauvignon Blanc

**Brand:** Nautilus

**LCBO Product #:** 399252

**LCBO:**

**Region:** Marlborough, Australia

**Category:** Regular Consignment

**Bottles Per Case:** 6

**Bottle Size:** 750ml

### Availability

Availability in consignment

### Background

A country of great contrasts, New Zealand is blessed with a variety of micro-climates and soil types, as diverse as those of the Rhine and Bordeaux. The growing regions of the North and South Islands enjoy cool growing conditions that encourage grapes to ripen slowly, to produce deliciously, aromatic wines with strength, structure and elegance.

Nautilus Estate relies mainly on grapes from its own vineyards in Marlborough but also selects grapes from other quality vineyard sites. The selection process is very rigorous and only those grapes that will produce wines of exceptional varietal and regional character are chosen. The wines of the Nautilus Estate range are carefully crafted; modern technology and traditional techniques have been deftly combined; French oak is used extensively during fermentation and maturation to complement and enhance the fruit. The resultant wines are stylish and individual. Each is an appreciation of the unique quality of the variety in its South Pacific setting.

### Tasting Notes

The second release of The Paper Nautilus exhibits subtle aromas of citrus peel, mango and hazelnuts. The palate is full with a rich mid-palate and a dry lingering finish. Hand-picked fruit from our Renwick vineyard was chilled overnight before being whole bunch pressed. The juice was settled overnight before racking, including some solids, to a 4 year old, 3000 L French Oak Cuve. The still cloudy juice was inoculated with a non-saccharomyces yeast (*Torulaspora delbrückii*) and allowed to ferment between 16 & 18 degrees. After a 30 day fermentation the wine was matured on yeast lees for seven months before clarification & bottling in January 2017. Delicious upon release, this wine will improve for 3-5 years post vintage. Try with chilli and lime - dressed oysters.

