

VINO FINO

Explore a World of Wine

NAUTILUS CHARDONNAY 2022



MEGA
DEAL

TOP
SELLER

\$28.99

This is fast becoming one of Marlborough's top Chardonnays

Product Code:	4180	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Chardonnay	Grape:	100% Chardonnay
Producer:	Nautilus Estate	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Nautilus Estate Chardonnay has become one of your favourites over the past few vintages, so it is always with interest we await a new vintage release. This 2022 will have you smiling. We think it rates alongside the previous trophy winning wines in quality. Winemaker Clive Jones avoids the over-use of sulphites, so there is little funkiness - just brilliant golden fruits (nectarine and peach) and nutty savouriness. Rounded and complete on the palate - a very satisfying wine.

Winery notes (2022 Vintage)

"The 2022 Nautilus Chardonnay is straw-coloured with a lifted nose of white peaches, citrus blossoms, brioche, and toasted hazelnuts. The palate displays stone fruits along with a nutty complexity from the natural ferments. The palate has

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good depth and concentration with a refreshingly long finish. This wine has a tight mineral structure and will develop a creamy texture as it matures.

Handpicked grapes were chilled overnight before gentle pressing. The wine was entirely barrelled fermented in French oak barriques (20% new) using indigenous yeast. A short period of lees stirring post ferment adds a textural element to the palate."

5 Stars Michael Cooper (2022 Vintage)

"This wine is typically mostly estate-grown and hand-harvested at Renwick, in the Wairau Valley, and fermented and matured in French oak barriques (20-25 per cent new). Bright, light yellow/green, the 2022 vintage is mouthfilling, fleshy and savoury, with ripe stonefruit flavours, balanced acidity, and excellent depth, vigour, complexity and harmony. Already open and expressive, it should break into full stride mid-2025+."

Rated Excellent & 94/100 Cameron Douglas MS, February 2024 (2022 Vintage)

"There's a wonderful signature of ripe citrus and melon laced with a combination of lees and barrel spices, fresh yellow peach and butter brioche. There's a Brazil nut and baked custard quality as well adding breadth to the bouquet. Lovely weight and mouthfeel with primary impact from stone fruit and wood smoke then lees and other flavours, especially citrus, that reflect the bouquet. Fine tannins and medium+ acid line, a delicious wine ready to drink from late 2024 through 2029."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch