

VINO FINO

Explore a World of Wine

NAUTILUS CUVÉE VINTAGE ROSÉ 2021



HOT
PRICE



PRICE
DROP

STAFF
PICK

VINO
VALUE



\$36.99

Delicious and Complex Marlborough Bubbles

Product Code:	8434	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	12.0%
Variety:	Méthode Traditionnelle	Grape:	100% Pinot Noir
Producer:	Nautilus Estate	Natural:	Vegan Friendly



New
Zealand
Wide
Delivery



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orders \$150.00
and over



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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2025

Gold Medal - Marlborough Wine Show 2024

Winery notes (2021 Vintage)

"Nautilus Vintage Rosé 2021 is pale salmon in colour with a fine creamy mousse. The nose shows fresh raspberries, with fragrances of white peach and rose petals and a hint of spice. 100% Pinot Noir gives this wine depth and weight balanced by a touch of brioche and a satin texture from extended lees maturation. This sparkling wine is finely balanced on the palate

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with an elegant and harmonious finish.

Dijon clone 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 November for secondary fermentation, this single vineyard vintage wine was aged on tirage until disgorging in May 2024."

5 Stars & 95/100 Sam Kim, Wine Orbit, March 2026 (2021 Vintage)

"Gorgeously composed and expressed with golden apple, citrus peel, biscotti, and yeasty characters on the nose, followed by a wonderfully weighted palate that's creamy and flowing. Splendidly structured by beautifully pitched acidity, making it superbly harmonious and seamless. At its best: now to 2031."

94/100 & Judges' Selection, Global Fine Wine Challenge 2025, Australia (2021 Vintage)

"Subdued nose. Berry, earth, mostly. Ripe and round style. Crowd-pleasing. Fresh finish. Nicely managed and complete."

Rated Excellent & 94/100 Cameron Douglas MS, October 2025 (2021 Vintage)

"A bouquet of autolysis scents with complexity and intrigue. Aromas and flavours of baked goods from oatmeal to fresh bread then a mix of stone fruits and citrus, raspberry and cherry. Crisp, saline, salivating and dry, a wine with tautness and subtle power. As the wine opens out in glass the intensity of raspberry and red fruits increases as does the autolytic foundation. Delicious, fresh and ready to drink from 2025 through 2032."

Gold Medal, Dish Magazine Best Sparkling Wines of 2025, November 2025 (2021 Vintage)

"Its pale, luminous apricot hue leads to berry brioche, soft cashew, and a subtle savoury nuance. Elegantly proportioned and beautifully balanced, it delivers a juicy burst of cranberry and raspberry that's seamlessly underpinned by a fine, textural structure. This leads to a sustained, refined finish characterised by a hint of shortbread and crisp, vibrant freshness, which confirms its serious and stylish poise."

5 Stars & 93/100 Sammy Wilkinson, TheWineWriter.com, April 2026 (2021 Vintage)

"Dried roses and freeze-dried strawberries and raspberries, with soft fuzzy peach and a mineral note. Juicy on the palate, with zippy, electric acidity and a chalky, steely mineral streak. There's a lovely perfume of redcurrant and rose, while bready, toasty, and savoury biscuit notes mingle with the bright red fruit and a lively citrus twist. Deliciously taut and classy, this would be a knockout alongside some salmon canapés at your next get-together."

****Due to the weight of the bottles our usual 12 bottle case freight rate applies for 6 bottles of this wine, we will contact you if applicable****

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

188 Durham St South,
Christchurch