

VINO FINO

Explore a World of Wine

NAUTILUS PINOT GRIS 2024



VINO
VALUE



MEGA
DEAL



\$22.99

Dry and Creamy deliciousness

Product Code:	4445	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Awatere Valley	Alcohol:	13.0%
Style:	White	Grape:	100% Pinot Gris
Variety:	Pinot Gris	Natural:	Vegan Friendly
Producer:	Nautilus Estate		



New Zealand
Wide
Delivery



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TASTING NOTES

Gold Medal - Marlborough Wine Show 2024

There are many commercial styles of Pinot Gris available in NZ, but very few what we'd call 'serious', as it is a variety that requires a lot of attention in the vineyard and winery to get the best from it. Long considered as one of Marlborough's top Gris, the 2024 Nautilus Pinot Gris is serious and delicious, with an extra layer of creamy sophistication and class than most NZ Pinot Gris.

Winery notes (2024 Vintage)

"The 2024 Nautilus Pinot Gris is a pale straw colour wine, with vibrant aromas of ripe pears, ginger, honeysuckle, and delicate hints of spice. The medium-bodied palate displays concentrated fruit flavours, lemon shortcake, bright acidity, and a deliciously creamy texture with a dry finish.

The fruit was machine-picked using a destemming harvester before being pressed and fermented with an aromatic yeast strain in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. A small portion was fermented in old oak barrels to provide a textural element. After fermentation, the wine was kept in contact

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with the lees for four months. This classic technique enhances creaminess and integrates the flavours."

5 Stars & Number 2 Cuisine NZ & International Pinot Gris Tasting, February 2025 (2024 Vintage)

"Bright in the glass with ripe pears and a dash of citrus, the palate is vibrant and viscous with understated fruit flavours that give the wine a sense of freshness and purity. Long and well structured with a long, lean finish."

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