

NAUTILUS PINOT GRIS 2025



\$24.99

Trophy for Champion Pinot Gris -
Marlborough Wine Show 2025 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		



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Wide
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TASTING NOTES

Trophy for Champion Pinot Gris - Marlborough Wine Show 2025
Gold Medal - Marlborough Wine Show 2025

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

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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 2025 Nautilus Pinot Gris is serious and delicious, with an extra layer of creamy sophistication and class than most NZ Pinot Gris.

Winery notes (2025 Vintage)

"The 2025 Nautilus Pinot Gris is a pale gold wine with lifted aromatics fresh pear, and orange blossom, layered with subtle notes of fresh ginger and baking spice. The palate is generous and finely textured, offering flavours of ripe stonefruit, citrus peel, and a hint of almond. Bright acidity brings freshness and drive, while time on lees adds weight and a silky 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 with the lees for four months. This classic technique enhances creaminess and integrates the flavours."

Rated Excellent & 93/100 Cameron Douglas MS, February 2026 (2025 Vintage)

"A very good wine with core aromas and flavours of fresh green pear and quince, red apple and mineral stony qualities. Dry to just dry with a decent palate squeeze and tension driven by acidity and a very fine fruit tannins. There's a fine lees complexity and balanced even and nicely lengthy finish. Balanced, well made and tasty with best drinking from day of purchase through 2029."

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