VINO FINO
Explore a World of Wine

NAUTILUS PINOT GRIS 2026





$23.99

Double Gold Medal Winner 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

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Gold Medal - New Zealand International Wine Show 2026
Gold Medal - The National Wine Awards Aotearoa 2026

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 2026 Nautilus Pinot Gris is serious and delicious, with an extra layer of creamy sophistication and class than most NZ Pinot Gris.

Winery notes (2026 Vintage)
"The 2026 Nautilus Pinot Gris is a pale gold wine with lifted aromas of fresh pear and white flowers, layered with subtle notes of fresh ginger and baking spice. The palate is generous and finely textured, revealing flavours of ripe stone fruit, citrus peel, and a hint of almond. Bright acidity provides freshness and drive, while extended time on lees contributes complexity, weight,

and a silky, persistent finish.

This single-vineyard wine is sourced from the Riverbrook Vineyard in the heart of the Wairau Plains, where Nautilus has exclusive access to a small 1.5-hectare block planted to the highly regarded Clone 52 Pinot Gris. This small-bunch clone consistently produces wines with exceptional fruit intensity, concentration, and varietal character. The fruit was machine harvested using a destemming harvester before being gently pressed and fermented in stainless steel tanks with an aromatic yeast strain. The winemaking approach was intentionally simple, with the sole aim of preserving and expressing the flavours and aromas developed in the vineyard. A small portion of the blend was fermented in seasoned oak barrels to add texture and complexity. Following fermentation, the wine was aged on lees for four months. This traditional technique enhances palate weight and creaminess while helping to integrate flavours, resulting in a wine with greater depth, texture, and balance."

Reviews for the 2025 vintage below...

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

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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

188 Durham St South,
Christchurch

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