

# VINO FINO

Explore a World of Wine

## NAUTILUS SAUVIGNON BLANC 2023

PRICE  
DROP



VINO  
VALUE

TOP  
SELLER

Original price was: \$25.99. ~~\$18.99~~ Current price is: \$18.99.



Consistently one of Marlborough's Top Sauvignon Blancs

Product Code:	4864	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	White	Alcohol:	13.0%
Variety:	Sauvignon Blanc	Grape:	100% Sauvignon Blanc
Producer:	<a href="#">Nautilus Estate</a>	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

This is the 38th vintage of Nautilus Estate Sauvignon Blanc and over those years current winemaker Clive Jones and the team have continually refined the style. Never 'in yer face', this is a perfect amalgam of light tropical fruits with mineral notes. Nautilus recommends pairing this with crunchy fish tacos with zesty yoghurt, lime & chive sauce. Sounds pretty good to us!

#### Winery notes (2023 Vintage)

"The 2023 Nautilus Sauvignon Blanc displays intense lifted aromas of lemongrass, fresh blackcurrant buds and ripe grapefruit. The palate introduces delightful lime zest flavours with mouth-watering intensity finishing with a strong textural component.

The fruit was machine harvested at night or in the cool of the morning and immediately crushed and pressed. The juice was then fermented with a variety of aromatic yeast strains in stainless steel tanks - the sole aim being to reflect and preserve the flavours and aromas grown in the vineyard. 5% of the juice was fermented with a non-saccharomyces yeast and 1% was barrel fermented. After fermentation, the wine was kept in contact with the lees for three months. This classic technique enhances creaminess and integrates flavours."

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## 4 ½ Stars Michael Cooper (2023 Vintage)

"This is typically a fragrant, sweet-fruited wine with crisp, concentrated flavours. Handled almost entirely without oak (1 per cent of the blend was barrel-fermented), the light lemon/green 2023 vintage was matured on its yeast lees for three months before bottling. Full-bodied, it has very good intensity of ripe, tropical fruit flavours, a distinct touch of complexity, and an appetisingly crisp, fully dry finish. Finely poised, with youthful vigour, it should be at its best mid-2024+."

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## 4 Stars Cuisine Sauvignon Blanc Tasting, December 2023 (2023 Vintage)

"Aromas of ripe pineapple and passionfruit sit alongside delicate lemon blossom, bright lemon citrus and crunchy green snow peas on this complex and beguiling example. The palate is textural, lean and fresh with lees influence that adds intrigue. Beautifully crafted."

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Reviews for the 2022 vintage below...

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## 5 Stars & 95/100 Bob Campbell MW, The Real Review (2022 Vintage)

"This is a perfectly weighted sauvignon blanc with punchy passionfruit and lime zest flavours together with suggestions of lemongrass and green capsicum supported by seductively juicy acidity. **Delicious wine.**"

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## Rated Excellent, 5 Stars & 94/100 NZ Wine Rater, October 2022 (2022 Vintage)

"Fragrant, funky and characterful nose with aromas of guava, grapefruit, nectarine, Thai basil and nettles with a hint of struck match. A taut, vinous, elegant, textural style with zesty lemon and lime flavours and good length on the finish. **Offering a level of richness, punch and power that's missing in many wines from this vintage.**"

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## 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