

# VINO FINO

Explore a World of Wine

## NAUTILUS SAUVIGNON BLANC 2023

PRICE  
DROP



VINO  
VALUE

TOP  
SELLER

\$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."

**4 ½ Stars Michael Cooper**

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(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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## 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