

# VINO FINO

Explore a World of Wine

## NAUTILUS SAUVIGNON BLANC 2024

PRICE  
DROP



93



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:	13.5%
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

**Gold Medal - The National Wine Awards Aotearoa New Zealand 2024**

**Selected as one of the Top 12 Sauvignon Blancs for the Appellation Marlborough Wine Collection 2024**

This is the 39th 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 (2024 Vintage)

"The 2024 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. A small portion of the juice was fermented with a non-saccharomyces yeast and

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2% 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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**Rated Excellent & 93/100 Cameron Douglas MS, December 2024** (2024 Vintage)

"A decisive power and intensity is immediate with a bouquet of ripe grapefruit and peach, there's some red apple and lemon custard scents then a touch of lees and perhaps a touch of older barrel evident. A vibrant texture on the palate driven by acidity and fruit spice then flavours of citrus and peach to match the bouquet. Balanced, well made and ready to drink from day of purchase through 2027+."

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**4 Stars Michael Cooper** (2024 Vintage)

"This is typically a fragrant, sweet-fruited wine with crisp, concentrated flavours. Handled almost entirely without oak (2 per cent of the blend was barrel-fermented), the bright, light yellow/green 2024 vintage was matured on its yeast lees for three months before bottling. Weighty and fleshy, it has fresh, ripe, tropical fruit flavours, a sliver of sweetness (4.5 grams/litre of residual sugar), and crisp acidity. Balanced for easy drinking, it's a generous wine, already quite open and expressive."

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**91/100 Stephen Wong MW, The Real Review, September 2024** (2024 Vintage)

"Citrus and lime leaf, accepted with a hint of flinty reduction. Initially quite firm on the palate with acid-driven structure, the tangy and green mid-weight flavours have a bit of chew as the finish tilts to the savoury. Very young and closed today but there is density on the long, tangy palate which will allow it to develop nicely in the mid-term."

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**91/100 David Walker Bell, WineFolio.co.nz, March 2025** (2024 Vintage)

"Inviting, fresh and strikingly perfumed with grapefruit, blackcurrant, apple, lemongrass and passionfruit. I note the tension and some real acid drive through the palate, with more citrus and even tropical flavours emerging. Good textural weight and spice towards the end, and a dry, herbal finish."

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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