VINO FINO
Explore a World of Wine

THE PAPER NAUTILUS SAUVIGNON BLANC 2023

93 STAFF PICK

$28.99

"A distinctive and beguiling expression of Marlborough Sauvignon Blanc—characterful, composed and packed with interest."

Product Code:	4119
Country:	New Zealand
Region:	Marlborough
Sub Region:	Wairau Valley
Style:	White
Variety:	Sauvignon Blanc
Producer:	Nautilus Estate

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Sauvignon Blanc
Natural:	Vegan Friendly

New Zealand Wide Delivery

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TASTING NOTES

Winery notes (2023 Vintage)
"The Paper Nautilus Sauvignon Blanc 2023, showcases lively aromas of citrus peel, beeswax, green apples, nutty characters, and restrained mineral notes. The palate features a delightful, intense citrus-based flavour, subtly complemented by oak, and finishes with an elegant textural complexity.

Hand-picked fruit from our Renwick vineyard was chilled overnight before being whole bunch pressed. The juice was settled overnight before racking, including some solids, to a 12-year-old, 3000 L French Oak Cuve. The still cloudy juice was inoculated with a non-saccharomyces yeast (Torulaspora delbrückii) and allowed to ferment between 18 & 22 degrees. After a

30-day fermentation, the wine was matured on yeast lees for 8 months before clarification and bottling in December 2023."

93/100 Erin Larkin, RobertParker.com, Wine Advocate, December 2024 (2023 Vintage)
"Full disclosure, I love this cuvée. Oak is so commonly used to express a more complex side of Sauvignon Blanc, but it is so often applied with a heavy hand. In my opinion, the oak is best applied with the desired endgame being an increase in structure, loosening of texture and complexing of character. Here, in this 2023 The Paper Nautilus Sauvignon Blanc, the large-format oak has done just this. While the fruit is able to express itself fully, the oak contributes a toasty edge to the wine. The acidity is on the lemon spectrum, the fruit speaks of kiwi fruit, feijoa, white strawberries and even a hint of cassis, and everything comes together with class in the end. Recommended."

93/100 Stephen Wong MW, The Real Review, September 2024 (2023 Vintage)
"Dense and compact with concentrated flavours of citrus, rind, pith and sweet herb which take turns centrestage. Grainy, chewy phenolics add an extra dimension of interest and structure to the dry palate with hints of developing tertiary perfume in the wings. A wine with a lot of power, driven primarily by the vibrant acidity. Young and tight, this is just starting to unfold."

93/100 Tom Kline, WinePilot.com, August 2025 (2023 Vintage)
"Subtle toast and lemon butter lead on the nose, followed by layers of nettle, green almond, lemongrass, lemon rind, a hint of green olive brine and green gage plum. It’s savoury, intriguing, and quietly complex. The palate is textural and fulsome, driven by bursts of lemongrass, green apple and lemon peel. Crushed rock minerality adds dimension, while pithy acidity brings structure and line, extending into a long, citrus-charged finish. A distinctive and beguiling expression of Marlborough Sauvignon Blanc—characterful, composed and packed with interest."

CONTACT VINO FINO

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OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

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