

# FROM THE CELLAR... NAUTILUS ESTATE



## YOU HAVE TO VISIT OUR WINERY BECAUSE...

“We’re a small, family-owned winery and we’ve been making wine since 1985. We even have a purpose-built Pinor Noir Cellar.” Katrina, Cellar Door Ambassador, Nautilus Estate

## FIRST IMPRESSIONS

March 12, 2019

We had heard many positive things about Nautilus Estate, so we stepped through the estate’s cellar door with high hopes and expectations. Immediately, we felt at ease, a function of the relaxed ambiance, the tidy décor, and the warm hospitality we received at the hands of both Kerry and Katrina, two of the Cellar Door Ambassadors.

From there, our tasting only got better...

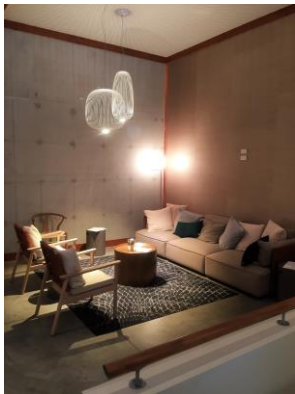
## THE LAY OF THE LAND

Nautilus wines date back to 1985, when the estate produced its first vintage. This roughly coincides in time with the Marlborough region making a name for itself on the world scene. Since then, Nautilus has continued to grow and shine.

The estate holds an esteemed place among the Family of Twelve, a distinguished group of New Zealand artisanal wineries, dating back to 2005. Among others, the delicious dozen includes [Ata Rangi](#), [Craggy Range](#), [Kumeu River](#), and [Villa Maria](#) (see [www.familyoftwelve.co.nz](http://www.familyoftwelve.co.nz) for more on the Family of Twelve).

Nautilus Estate crushes somewhere in the neighbourhood of 1,800 tonnes of grapes annually, which translates into about 120,000 cases of wine, give or take, all lines/series considered.

The winery produces three series of wines, Nautilus, Opawa, and Twin Islands. The Nautilus label represents the best of Marlborough, and grapes can originate from a single vineyard or sub-region. Think fine dining. The Opawa label celebrates the best of the Wairau Valley sub-region. Think bistros and cafés. The Twin Islands label represents more of a fruit-forward, entry-level line. But don’t be fooled by the names. Each line offers something different, so try them all to see what resonates best with your palate, budget, and favourite food pairings.



*Nautilus is part of the distinguished Family of Twelve (top photo).  
A view inside the cellar door (bottom photo).*

The Nautilus name comes from the living cephalopod, which has a chambered shell (see the photo below). Some of the gorgeous shells can have up to 30 chambers. Interestingly, there is some debate about whether the nautilus shell spiral is a golden spiral—which comes from the golden ratio (1.618), or phi. Regardless, in our opinion, the shells are stunningly beautiful and “golden” in their own right.



*An array of Nautilus shells, from which the winery derives its inspiration.*

## **WINEMAKING PHILOSOPHY**

Clive Jones, the Nautilus Estate winemaker since 1998, believes in hand-crafted, balanced wines. The Nautilus shell also highlights the winery’s desire to craft expressive, nicely textured, and precise wines that are delicious and food-friendly.

State-of-the-art winemaking facilities, an innovative and dedicated winemaking staff, and superb fruit combine to produce an array of offerings that have left a most favourable, not only in New Zealand, but on the worldwide scene.

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*“We aim to craft delicious, food-friendly wines from the clean, cool and diverse valleys of Marlborough.” – Nautilus Estate*

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## **ONE-ON-ONE WITH KATRINA, CELLAR DOOR AMBASSADOR, NAUTILUS ESTATE**

With a wealth of knowledge about Nautilus Estate and a friendly, engaging demeanour, Katrina offered a tasting experience. She’s been working at the winery for nearly a decade, which says a lot in our books.



*Katrina, our cellar door ambassador, and the wines we tried.*

### **Q: What do you like most about wine?**

A: I didn’t have a passion for wine when I started. It was more convenience. I wanted something as close to home as possible. When I got a better understanding of wine, I couldn’t help but fall in love with it.

### **Q: Of all the wines you produce, which one is your favourite and why?**

A: I go on my mood, the time of day and what I’m eating. On a hot summer’s day, I pour myself a beautiful Nautilus Sauvignon Blanc.

### **Q: What is your ultimate favourite wine and why?**

A: Outside of Nautilus, I like a nice Riesling from Marlborough.

### **Q: What’s the best part of your job?**

A: It’s not like the tax department, where you meet grumpy people. Everybody here is on holiday. You just can’t be unhappy in this job. You can meet lovely people from all around the world. You get to talk about wine and their plans. And the staff on the job are amazing.

**Q: What’s the worst part of your job?**

A: You can’t drink on the job.

**Q: What is your most embarrassing wine moment?**

A: A couple bought two bottles of an expensive wine (the Clay Hills Vineyard Pinot Noir) and were travelling in a camper van. They payed for the wines and left. When I went to pour a bottle for someone else, I realized it was a full bottle – the couple had left with the tasting bottle that was half-empty. Someone saw them and I shot over to get them so I could give them the right bottle.

**Q: Tell us one thing about you or your winery nobody else knows.**

A: The cellar door is the best place to find out about our wines, like the Albariño. Such a limited edition of it, but people get to try it.

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*“I do love wine and food together, but there are those wines that are great on their own.” – Katrina, Cellar Door Ambassador, Nautilus Estate*

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**THE TASTING...**

We were fortunate to try wines from the Nautilus, Opawa, and Twin Islands lines, a trifacta of sorts. We began with the 2018 Opawa Rosé (price: \$21 NZD) and ended with the 2014 Clay Hills Vineyard Pinot Noir (price: \$68 NZD).



Some Nautilus wine bottles.

In between, we tasted the:

- 2015 Nautilus Vintage Rosé (price: \$49 NZD)
- 2017 Nautilus Pinot Gris Marlborough (price: \$29 NZD)
- Nautilus Cuvée Marlborough Brut NV (price : \$39 NZD)
- 2018 Nautilus Albariño (price: \$29 NZD)
- 2018 Nautilus Sauvignon Blanc (price: \$23 NZD)
- 2017 The Paper Nautilus Sauvignon Blanc (price: \$32 NZD)
- 2015 Nautilus Southern Valleys Pinot Noir Marlborough (price: \$39 NZD)

We particularly enjoyed the 2015 Southern Valleys Pinot Noir, but the Nautilus Albariño took top marks. We were especially impressed to learn this was only the fourth vintage of this single-vineyard wine. The medium-gold, full-bodied white offered pleasant aromatic notes of stone fruit (white peach), banana, and chalky minerals on the nose. We enjoyed apples, lime rind, and chalk minerals in the mouth, as well as the enduring lime rind finish. In our estimation, this wine would pair beautifully with lighter foods, such as prosciutto and melon, white sauce-based dishes, and an assortment of cheeses.

## FINAL NOTES

We thoroughly enjoyed our time at Nautilus Estate and learned a great deal, not only about the outstanding winery and its plentiful offerings, but about the fascinating chambered shell that embodies the estate. As a bonus, we had the opportunity to taste some fantastic wines in a warm, friendly atmosphere. It is not that common to laugh during wine tastings, but we certainly experienced our share of levity and light-hearted moments at Nautilus Estate thanks to our time with both Kerry and Katrina.

### Contact Nautilus Estate

12 Rapaura Road  
Renwick, Marlborough, 7243, New Zealand  
[sales@nautilusestate.com](mailto:sales@nautilusestate.com)  
+64 (0) 3 572 6008  
<https://www.nautilusestate.com/>

### Contact Us

*Emilie Ryan* 

36 Rialto Way  
Ottawa, Ontario, K1T 4B3, Canada  
[emilie@emilieryan.com](mailto:emilie@emilieryan.com)  
+1 613.791.1247  
[www.emilieryan.com](http://www.emilieryan.com)

If you're interested in learning more about Nautilus shells and golden spirals, check out [www.goldennumber.net](http://www.goldennumber.net).

