

Nautilus The Paper Sauvignon Blanc Marlborough New Zealand 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020
GRAPE Sauvignon Blanc/Blend
GEOGRAPHY Not Europe
COUNTRY New Zealand
LARGER REGION South Island
SMALLER REGION Marlborough

Rationale

Although it seems like it has been around forever, Sauvignon Blanc was first introduced to New Zealand's Marlborough region only in 1973. Marlborough is uniquely shielded from storms on all sides and possesses a series of different subzones, most notably those of the southern Wairau's subzones (producing unmistakable cooler style wines with classic gooseberry, green/bell pepper, and other capsicum flavors) while the Northern Areas are generally home to riper, more tropical, rich citrus, and high tone stone fruit. More often than not, wines labeled as Marlborough Sauvignon Blanc are blends of both areas.

Over the years a few other new spots have been developed including the Awatere Valley (Maori for Fast Stream). Cooler and located south with more rolling hills than the plains of Wairau, this is an exciting zone worth following.

Nautilus Estate was established in 1985 as a small, family-owned winery based in the stunningly beautiful Marlborough region of New Zealand. The owner, Robert Hill Smith, is a fifth-generation vigneron and aims to craft delicious, food-friendly wines from the clean, cool, and diverse valleys of Marlborough. The Paper Nautilus illustrates an alternative style to the classic expression of Marlborough Sauvignon Blanc, favoring palate weight, texture, and length. Paper Nautilus shells are wafer-thin with beautiful geometry and texture. They often wash up on secluded beaches in the Marlborough Sounds.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Straw
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Medium
ALCOHOL Medium
PHENOLS None
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Yuzu • Grapefruit (Pink) • Lime • Grapefruit (W/Y) *Condition: Fresh, Ripe, Raisinated / Dried Part: Flesh, Peel / Zest*
TREE/VINE FRUIT Pear (Green) • Apple (Green) • Gooseberry *Condition: Fresh, Ripe*
STONE FRUIT Peach (Yellow) • Nectarine (Yellow) • Peach (White) *Condition: Under Ripe / Tart, Fresh*
TROPICAL FRUIT Tamarind • Papaya • Passion Fruit *Condition: Under Ripe / Tart, Fresh, Ripe*
FLORAL Honeysuckle • Elderflower • Lemon / Lime Blossom *Condition: Fresh, Dried*
GREEN VEGETABLE Grass / Alfalfa • Olive (Green) • Salad Greens • Green Peppers
OTHER VEGETABLE Fennel / Anise • Ginger / Root
HERBAL Lemon Grass • Cilantro • Rosemary • Sorrel • Laurel / Bay Leaf
ORGANIC EARTH Turned Dirt / Potting Soil
INORGANIC EARTH Mineral / Rock • Salinity / Seashell
ANIMAL Cat Pee
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Neutral / Large Oak
OXIDATION/NUTTINESS Pinenut • Macadamia • Peanut / Shell
PERCEIVED WINEMAKING CHOICES Lees Contact • Skin Contact