



Nautilus Estate

Crafted with precision, this 100% Sauvignon Blanc highlights the bold flavors and textural elegance that define Marlborough's premium white wines.



Opawa Sauvignon Blanc 2022

Marlborough, New Zealand

Region and Vineyards

This wine hails from **Marlborough**, New Zealand's most renowned wine region, celebrated for its cool-climate Sauvignon Blanc. The region benefits from **sunny days and cool nights**, ensuring vibrant acidity and concentrated flavors in the grapes. The vineyards for this Sauvignon Blanc are meticulously managed to optimize exposure and ripeness.

The **2022 growing season** started favorably, with excellent early conditions that led to a healthy crop following the previous year's low yields. February presented challenges with rain and cloudy weather, but a long dry spell before harvest allowed the fruit to develop its characteristic intensity and purity.

Winemaking

The fruit for this wine was **machine-harvested at night or early morning** to preserve freshness. After immediate crushing and pressing, the juice underwent fermentation in **stainless steel tanks** using a variety of aromatic yeast strains. To enhance complexity:

- **8% of the juice** was fermented with a non-saccharomyces yeast.
- **1% was barrel fermented**, adding a subtle layer of texture and depth.

Post-fermentation, the wine was left on its **lees for three months**, a classic winemaking technique that enhances creaminess and integrates the flavors.

Tasting Notes

- **Color:** Pale straw with a green hue.
- **Aroma:** Intense and lifted aromas of passionfruit, lemongrass, and ripe grapefruit.
- **Palate:** A zesty lime zest entry with mouthwatering intensity, leading to a creamy texture and a long, mineral-driven finish.

Alcohol :13,00 %

Composition: 100% Sauvignon
Blanc



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Did you know?

The 2022 vintage was described as "**short, sharp, and very busy**", with harvest completed in just 14 days amidst logistical challenges from weather and pandemic pressures. Despite the hurdles, the wine exemplifies the outstanding quality of Marlborough Sauvignon Blanc.

Wine Pairing Ideas

- **Crunchy fish tacos:** The zesty flavors of the wine enhance the lime and chive sauce, perfectly complementing the crunch and freshness of the dish.
- **Goat cheese salad:** The bright acidity cuts through the creaminess of the cheese, balancing the dish.
- **Grilled asparagus with lemon vinaigrette:** The wine's citrusy and herbal notes harmonize with the grilled flavors and tart dressing.
- **Ceviche:** The wine's vibrant acidity matches the tangy, fresh flavors of ceviche.



Robert Parker (RP) : 92 Points (2022)

The 2022 Sauvignon Blanc is so acidic—but it's exciting! I laughed as I tasted this wine initially, the acid was prodigious. But I like it. It provides cut-through and a certain level of sophistication. This is a classy estate making classy wines. It's refreshing, like I just swam in the ocean. 12.5% alcohol, sealed under screw cap.



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