

JULES TAYLOR
W I N E S



LET'S BE FRIENDS

2021 JULES TAYLOR MARLBOROUGH PINOT GRIS

A snazzy little people-pleaser, this Pinot Gris is sure to turn heads.

Pinot Gris is great fun to hang out with - she gets on well with everybody - Jules



SCAN ME



2021 Vintage Notes:

The 2021 season got off to a cracking start with a warm spring causing bud burst and flowering to occur earlier than normal. However a significant frost on 30th September followed by unsettled weather during flowering severely reduced the number of grapes. From Christmas onwards, conditions reverted to a more usual pattern with sunny, dry weather causing the grass to turn from spring green to golden brown. The grapes started to race towards harvest, but the prolonged dry spell limited any berry expansion, so at harvest we had very clean small berries but also some of the lowest harvest bunch weights since 2007. Harvest began on the 4th of March, nine days earlier than 2020 and certainly one of the earliest harvests in Marlborough. The last fruit picked this year was delivered into the winery hilariously on April Fool's day. Without exception, all vineyards were disease-free and had great fruit concentration. We just wish there were more to go round!

Vinification:

Around 40% of the fruit for this Pinot Gris came from the Meadowbank vineyard in the Taylor Pass sub-region, with the remainder coming from two unirrigated vineyards in the Lower Wairau and one spot in the Waihopai. The grapes were a mixture of the older 2/15 clone and newer 457 and 52B clones which have been producing beautiful little berries full of concentrated stonefruit and spice flavours. In the winery the majority of the juice was pressed and settled in tank then racked for a slow, cool fermentation with selected yeast to preserve fruit characters and freshness. Jules retained higher levels of solids through the fermentation to enhance mouthfeel and texture. The hand harvested portion of grapes was whole bunch pressed to old barrels for a wild ferment with natural yeasts. This portion of wine also underwent a full malolactic fermentation with some lees stirring. The components were blended in mid May and bottled in June.

Food Match:

This Pinot Gris is great with Thai or Vietnamese flavours - try pairing it with pork belly spring rolls or a traditional Vietnamese Pho. Alternatively try it with freshly caught scallops fried in butter with a touch of garlic and chilli.

Winemaker's Notes:

Color: Pale straw yellow

Nose: This Pinot Gris explodes with an array of ripe nectarine and packham pear aromas, notes of honey and vanilla and a touch of floral orange blossom.

Palate: The dry Pinot Gris has delicious textural creaminess from the wild fermentation and exceptional fruit concentration from the small berries this season. Notes of nectarine and pears are enhanced by subtle vanilla and cinnamon spice, giving way to a long, dry, citrusy finish.

Sam Kim - Wine Orbit - 93 Points

Offering lovely fruit purity and poise, the wine shows white flesh nectarine, green pear, lemon peel and floral aromas on the nose. The elegantly expressed palate displays rounded mouthfeel and juicy fruit flavours combined with a silky flow, finishing long and refreshing. At its best: now to 2025.

Also: James Suckling-90 Pts, Vinous-91 Pts.



HARVEST DATE

- 4-17th March 2021

VINEYARDS

- Lower Wairau, Waihopai & Taylor Pass valleys, Marlborough

VARIETIES

- 100% Pinot Gris

WINE ANALYSIS

- Alc. 13.84%
- RS. 2.5 g/L
- pH. 3.4
- TA. 5.71 g/L

CELLARING

- Drink now for optimum drinking.
- Can cellar up to 5 years.

