

# JULES TAYLOR

W I N E S



## 2021 JULES TAYLOR MARLBOROUGH CHARDONNAY

*An elegant Chardonnay with fresh, tropical fruit flavours that reflect the beauty of the vineyard without the winemaker's boots stomping all over it. - Jules*



### 2021 Vintage Notes:

The season started cool and unsettled, but temperatures quickly warmed up leading to an early, quick flowering. The last substantial rainfall of summer was on 17th December and after that Marlborough dried out. This wasn't obvious early in January as ash drifting across from the Australian bushfires resulted in a lot of cooler cloudy weather to keep the vineyards green. However, the season warmed up heading into February, and the grapes went through veraison in very good, clean condition. In the last week or so the nights cooled off, allowing extra time for flavour development heading into harvest. On Monday 23rd March, as we were handpicking our first Sauvignon Blanc, we heard that New Zealand was heading into lockdown for a month. Thankfully, harvest was able to continue and the weather played its part superbly. Apart from the stress caused by virus, the actual harvest was a breeze with some of the best condition fruit we have ever seen. The last grapes were harvested on 6th April and brought the surreal vintage to a close for the Jules Taylor Wines team.

### Vinification:

The fruit for this wine came from the beautiful Meadowbank Estate vineyard in the Taylor's Pass area of Marlborough's Southern Valleys. The grapes were harvested carefully by hand and machine, then taken to the winery for fermentation using a variety of techniques. Whole cluster pressed portions went directly into French oak barrels for a wild ferment on high solids. Other portions were tank fermented and some were cold settled and partially tank fermented and then sent to barrels mid-ferment. The yeast lees in the barrels were stirred frequently over a nine month period to add body and complexity, and the wine underwent full malolactic fermentation to lower the acid profile. After its extended nap in the barrels, the various parcels were pumped back to tank, blended then bottled.

### Food Match:

The complex flavors in this wine make it an adaptable option to pair with food. It's perfect with dishes such as Pacific Kokoda recipe (similar to ceviche but with coconut cream) or barbequed crayfish tails with garlic butter. For a non-seafood option try it with duck pancakes topped with fresh spring onion. Or Vegetarians could try it with a mushroom risotto.

### Winemaker's Notes:

**Color:** Straw yellow

**Nose:** Intense aromas of dry grass, nectarine and apple peel entwine with notes of brioche and toasted macadamia nuts. Jules says the scent evokes "rolling in the hay at the end of Summer"!

**Palate:** Just lovely on the palate. Ripe, rich, tropical flavours are balanced by crisp citrus notes and refreshing acidity. Barrel aging has added complexity but this holds hands nicely with the fruit and meshes together into a silky palate and a delicious, lingering finish.

### Vinous - 91 Points

*The clean and curvaceous 2021 Chardonnay (Marlborough) reflects the season's low yields in the concentrated juice. The acidity wraps a ribbon around its core, providing lipsmacking tension and length. There are zesty lemon and lime flavors alongside nectarine and an appetizing floral character, which may be due to the fermentation taking place naturally. The use of oak is subtle, allowing the purity of fruit to shine.*

*Excellent value for money.*



### HARVEST DATE

- 25th March - 2nd April, 2022

### VINEYARDS

- Meadowbank Vineyard
- Southern Valleys

### VARIETIES

- 100% Chardonnay

### WINE ANALYSIS

- Alc. 14%
- RS. 2.4 g/L
- pH. 3.41
- TA. 5.45 g/L

### CELLARING

- Drink now for optimum drinking.
- Can cellar up to 10 years.

