



JULES TAYLOR

W I N E S

2022 JULES TAYLOR MARLBOROUGH CHARDONNAY

An elegant Chardonnay with fresh, citrus and stonefruit flavours, that reflects the beauty of the vineyard, without the winemakers boots stomping all over it. - Jules



Vinification:

- The fruit for this wine came from the two beautiful vineyards in Marlborough's Southern Valleys: Meadowbank Estate in the Taylor Pass and the Anderson Vineyard in the Brancott valley.
- 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 occasionally over a seven month period to add body and complexity, and the wine underwent full malolactic fermentation to add further complexity.
- After its extended nap in the barrels, the various parcels were blended, stabilised then bottled.

Food Match:

- The complex flavours in this wine make it an adaptable option to pair with food.
- It's perfect with fresh seafood flavours dishes such as barbequed crayfish tails with garlic butter or try it with a baked brie topped with honey and walnuts or a wholesome chicken noodle soup.
- Vegetarians would find it a great match with a mushroom risotto or with a roast pumpkin and spinach lasagne.

Winemaker's Notes:

Color: Straw yellow

Nose: This wine is layered with fragrant aromas of red apple, nectarine and lemon peel alongside toasted almond, nougat, a touch of spice and vanilla.

Palate: On the palate, juicy apple and nectarine flavours are balanced by crisp citrus notes and refreshing acidity. Wild ferment and barrel aging has added complexity, nutty nuances and a weighty texture. The wine concludes in a dry, lingering, elegant finish.



HARVEST DATE

- 23rd-27th March 2022

VINEYARDS

- 77% Meadowbank and 23% Anderson Vineyards, both in the Southern Valleys, Marlborough

VARIETIES

- 100% Chardonnay

WINE ANALYSIS

- Alc. 13.8%
- RS. 1.5 g/L
- pH. 3.5
- TA. 5.25 g/L

CELLARING

- Drink now or cellar for 3 years for optimum drinking.
- Can cellar up to 10 years.



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Sam Kim - Wine Orbit
93 Points

Beautifully styled and inviting, the bouquet shows ripe stone fruit, lemon peel, savoury pastry and hazelnut aromas, leading to a finely flowing palate that's succulent and creamy. Delightfully harmonious with elegant complexity, it's elegantly flavoursome and highly enjoyable. At its best: now to 2027.

Raymond Chan - 91 Points, James Suckling - 90 Points

The Real Review - 90 Points



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