

JT  
JULES TAYLOR  
WINES



## 2022 JULES TAYLOR MARLBOROUGH GRÜNER VELTLINER

*The best way to describe Grüner Veltliner is as a cool climate wine hailing from the Austrian slopes.*

*Grüner is like the illegitimate lovechild of Pinot Gris and Riesling - what's not to love? - Jules*



### Vinification:

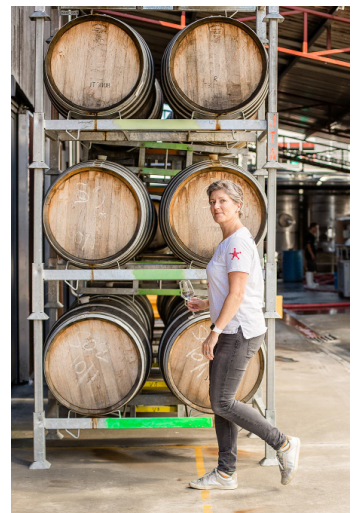
- Our Grüner Veltliner grapes were 100% hand-harvested from a single, small vineyard in the Wairau sub-region of Marlborough.
- The fruit was whole bunch pressed and the free run juice was cold settled over 48 hours and then fermented cool and slow in a stainless steel tank to retain the vibrant aromatics.
- This approach contrasted with the handling of a second portion which was pressed directly into old French oak for a wild ferment followed by a full malolactic fermentation.
- Soon after fermentation the two components were blended together before being bottled and sealed with a screw cap to retain perfect freshness.

### Food Match:

- Grüner Veltliner is a great match for stong flavours and spice so try it with something like sticky pork belly bao buns with hoisin sauce and cucumber and spring onions.
- Or try prawn and chive dumplings with chilli oil and black vinegar. Alternatively it is great when enjoyed with summer salads or char-grilled veggies.

### Winemaker's Notes:

- **Color:** Pale straw yellow
- **Nose:** Ripe russet apples, pears and macadamia notes combine on the nose with just a hint of fennel and dill and a touch of white pepper.
- **Palate:** The palate boasts delicious flavours of apples, pears, macadamia, sesame and fennel. There is also a hint of Grüner's signature white pepper flavour. This is a fine, concentrated wine with a lovely textural element from the wild fermented portion alongside crisp saline acidity and a long refreshing finish.



## Sam Kim - Wine Orbit 94 Points

*Pristine and brightly expressed on the nose with apricot, lemon zest, green rockmelon and subtle spice aromas, followed by a succulent palate delivering delightfully textured mouthfeel backed by vibrant acidity, finishing fruit expressive and refreshing. At its best: now to 2027.*

**Also:**

**Raymond Chan-94 Pts,**  
**James Suckling-91 Pts.**

### HARVEST DATE

- 9th April, 2022

### VINEYARDS

- A single vineyard in the Wairau Valley sub-region of Marlborough.

### VARIETIES

- 100% Grüner Veltliner

### WINE ANALYSIS

- Alc. 12.76%
- RS. 1.3 g/L
- pH. 3.44
- TA. 5.51 g/L

### CELLARING

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

*Dreyfus, Ashby & Co.*  
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

