

JT
JULES TAYLOR
WINES



2023 JULES TAYLOR MARLBOROUGH GRÜNER VELTLINER

A cool climate Austrian white grape that is perfectly suited to Marlborough.

Imagine 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:** Nashi pears and green apples are layered on the nose with lemon blossom and jasmine floral notes, and just a touch of white pepper.
- **Palate:** Intense flavours of Granny Smith apples and juicy pears blend with a hint of Grüner's signature white pepper. Crisp, saline acidity and ripe phenolics combine with a lovely creamy texture from the wild fermented portion to create a structured, complex wine culminating in a long, refreshing finish.



Sam Kim - Wine Orbit

94 Points

Offering excellent purity and clarity, the elegantly fragrant bouquet shows apricot, green rockmelon, jasmine and oatmeal nuances, leading to a finely flowing palate that's juicy and linear.

Wonderfully structured by saline texture and bright acidity, finishing splendidly long and mouth-watering.

At its best: now to 2027

Also: The Real Review - 91 Points

HARVEST DATE

- 7-14th April 2023

VINEYARDS

- Two vineyard parcels from the Rarangi and Central Wairau sub-regions of Marlborough.

VARIETIES

- 100% Grüner Veltliner

WINE ANALYSIS

- Alc. 12.62%
- RS. 1.6 g/L
- pH. 3.44
- TA. 5.6 g/L

CELLARING

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



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