



JULES TAYLOR

On The Quiet

2022 OTQ MARLBOROUGH SAUVIGNON BLANC

The Jules Taylor OTQ wines were originally made 'On The Quiet' by Jules, hence the name. A curated selection of single vineyard wines from sought-after sites in Marlborough, the OTQ series represents a challenge to conventional interpretations of Marlborough's signature varieties and a personal indulgence for Jules.



Vinification:

- The beautiful Altimarloch Vineyard, the star of the show in the Upper Awatere Valley, was the source of grapes for this spectacular single vineyard OTQ wine.
- Jules selected particular sun-kissed bunches of fruit that were basking in the sunny Meadowbank Vineyard for this special wine.
- Following the harvest, Jules took the grapes to the winery and whole cluster pressed them into old barriques where a fast, furious wild fermentation took place.
- Following primary fermentation, the wine went through a full malolactic fermentation to soften the acid profile and add layers of complexity.
- She then occasionally stirred the barrels over spring and summer and the wine was blended, stabilised and bottled prior to the 2021 vintage.

Food Match:

Try this wine paired with richer seafood such as scallops pan-fried in butter with a touch of garlic, or for a vegetarian alternative, try it with a dish of halloumi, smashed garlic potatoes and seasonal salsa.

Winemaker's Notes:

Color: This wine is pale green-gold in colour

Nose: Complex, elegant aromas of citrus, lemongrass and pineapple interlace with chamomile floral characters and secondary notes of toffee, toasted almonds and creamy nougat.

Palate: Concentrated flavours of citrus, pineapple, lemongrass and nectarine roll across the palate. Barrel fermentation adds intriguing secondary notes of toffee and toasted almonds and softens the Sauvignon's trademark acidity whilst retaining its varietal character. The palate is mouth filling, complex and harmoniously balanced, giving way to a very lengthy, refined finish.

Sam Kim - Wine Orbit - 95 Points

Immensely complex and seductively fragrant, the bouquet shows apricot, fig, dried herb and roasted hazelnut characters. It's equally satisfying on the palate displaying outstanding weight and fleshy texture, brilliantly structured by bright acidity. Wonderfully fruited with elegant oak infusion, it's harmonious and flowing to a persistent delectable finish.

At its best: now to 2032.

Also: The Real Review-92 Pts



HARVEST DATE

- 5th April, 2022

VINEYARDS

- Altimarloch Vineyard, Upper Awatere Valley, Marlborough

VARIETIES

- 100% Sauvignon Blanc

BOTTLING DATE:

- 5 April 2023

WINE ANALYSIS

- Alc. 13.34%
- RS. 2.0 g/L
- pH. 3.28
- TA. 6.28 g/L

CELLARING

- Now - 2028.

