JULES TAYLOR
WINES

2022 Jules Taylor Marlborough Pinot Gris

Bold, dry deliciousness and peachy perfection with just a hint of hint of spice

Come together in the perfect party pour - Jules

SCAN ME

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Dreyfus, Ashby & Co.
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Vinification:

- Around 56% of the fruit for this Pinot Gris came from the Meadowbank vineyard in the Taylor Pass sub-region, with the remainder coming from two unirrigated vineyards in the Lower Wairau.
- The grapes were a mixture of the older 2/15 clone and newer 457 and 52B clones which have been producing beautiful little berries full of concentrated stonefruit and spice flavours.
- The parcel of 52B fruit was hand harvested, with the remainder picked by machine. In the winery the majority of the juice was pressed and settled in tank then racked for a slow, cool fermentation with selected yeast to preserve fruit characters and freshness.
- Jules retained higher levels of solids through the fermentation to enhance mouthfeel and texture.
- The hand harvested portion of grapes was whole bunch pressed to old barrels for a wild ferment with natural yeasts.
- This portion of wine also underwent a full malolactic fermentation with some lees stirring.
- The components were blended in late July and bottled in November

Food Match:

This Pinot Gris is great with Thai or Vietnamese flavours - try pairing it with pork belly spring rolls or a traditional Vietnamese Pho . Alternatively try it with freshly caught scallops fried in butter with a touch of garlic and chilli.

Winemaker's Notes:

Color: Pale straw yellow

Nose: This wine explodes on the nose with a fruit salad of peach, nectarine, melon and mandarin combining with honey, nougat and floral notes for an intense and inviting array of aromas.

Palate: The palate is elegant, dry and concentrated with ripe, tropical, citrus and stone fruit flavours and delicious textural creaminess from the wild fermentation. It is a charming mouthful, concluding in a long, smooth finish

The Real Review
94 Points

Bob Campbell - "Delicately fruity aroma with ripe pear, quince and honeysuckle flavours supported by refreshing acidity. Smooth-textured wine in an off-dry style with bright fruit flavours".

Also: Sam Kim-93 Pts, Raymond Chan-92 Pts

LET'S BE FRIENDS

SUSTAINABLE NEW ZEALAND WINEGROWING

VEGAN

HARVEST DATE

- 16-26th March 2022

VINEYARDS

- 56% Taylor Pass
- 44% Lower Wairau, Marlborough

VARIETIES

- 100% Pinot Gris

WINE ANALYSIS

- Alc. 13.61%
- RS. 1.4 g/L
- pH. 3.47
- TA. 5.88 g/L

CELLARING

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