

JT
JULES TAYLOR
W I N E S



2021 JULES TAYLOR MARLBOROUGH PINOT NOIR

*Fickle and demanding, this little number is a piece of work, but has turned into some
Dangerously good Marlborough Pinot Noir. - Jules*



Vinification:

- The grapes for this Pinot Noir were grown in Marlborough's Southern Valleys.
- This year, tiny berries were hand-harvested in early to mid March when the flavours were tasting to Jules' liking.
- The grapes were then whisked to the winery where most of the fruit was de-stemmed into small open top fermenters.
- The must was left for 5-10 days to "cold soak" with a small percentage of whole bunches to accentuate the delicate perfumed aromas and bright colour in the wine.
- The must was then warmed and gently plunged by hand to keep the cap moist and extract a good balance of colour and tannins while the wild yeasts got to work with the fermentation.
- Upon reaching dryness, it was pressed gently into French oak barrels for maturation.
- After a full malolactic fermentation in spring, the wine was bottled on 10th March, just in time to pour a glass for Jules' Dad's birthday.

Food Match:

- This wine pairs beautifully with appetisers such as a charcuterie plate, or a platter of seeded crackers and smoky eggplant dip.
- For something more substantial, try it with pulled pork sliders served with kimchi and slaw or a slow cooked lamb leg on a cooler day.

Winemaker's Notes:

Color: Bright ruby red

Nose: Intense aromas of ripe plums, damsons and boysenberries sit alongside notes of dark chocolate and layered over just a hint of spicy, earthiness.

Palate: An intense mouthful reflective of the dry vintage, full of ripe, concentrated boysenberry, plum and dark chocolate flavours and with a weighty texture on the palate. It has loads of supple, fine tannins and the finish is long, spicy and delicious, suggesting a wine that will develop nicely over the coming years.

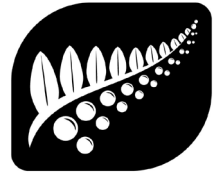
Sam Kim - Wine Orbit - 94 Points

A splendid rendition of the variety, showing sweet cherry, hazelnut, olive, clove and rich floral aromas, followed by a silky-smooth palate offering excellent fruit purity with stylish complexity, finishing wonderfully long and velvety.

At its best: now to 2030.

**Also: The Real Review-93 Pts, Wine Enthusiast-91 Pts,
James Suckling-90 Pts.**

NEW ZEALAND SUSTAINABLE
WINEGROWING



HARVEST DATE

- 4th - 20th March 2021

VINEYARDS

- 100% Southern Valleys

VARIETIES

- 100% Pinot Noir

WINE ANALYSIS

- Alc. 14.0%
- RS. 11 g/L
- pH. 3.66
- TA. 5.53 g/L

CELLARING

- Drink now or cellar for two years for optimum drinking.
- Cellar up to 5 years.



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