THE JULES ROSÉ

JULES TAYLOR
WINES

LET'S BE FRIENDS

The Jules Rosé 2022

The color of watermelon and raspberry mixed to a perfect pink, our Rosé's pale perfumed fruitiness is your best summer friend. Straw hats, picnics, pass the cucumber sandwiches! - Jules

2022 Vintage Notes:
Merlot grapes for this wine come from silt/clay loam soils in the beautiful Patutahi Valley in Gisborne - the first wine region in New Zealand to see the rising sun each morning.

The 2022 season started with a damp spring following hot on the heels of above average winter rainfall. Budburst was earlier than in 2021, and the vines' potential for the 2022 season was there for all to see! Settled weather in late spring led to a good flowering and made for healthy canopies that were well poised to carry the fruit through to ripening. However, January and February saw tropical rain from the Pacific sweep through the Gisborne region. It was a nail-biting season, but luckily our later-ripening Merlot survived the storms unscathed and headed into harvest with larger than normal berries and delicious, flavour-filled, disease-free fruit.

Vinification:
Bunches of merlot were machine-picked in the first hours of daylight so that the grapes would stay fresh and flavour-packed in the cooler morning temperatures. Once at the winery, the grapes were crushed and pressed immediately. They were then gently pressed off the skins and fermentation was kicked off with an aromatic yeast. Temperatures were kept cool to preserve the delicate aromas. At the end of fermentation, the wine was settled for a time, stabilised and given a light filtration to preserve the beautiful pink hue and sealed with a screw cap for maximum flavour and freshness!

Food Match:
Perfect for hot weather drinking, this wine is a great match for tasty summer salads - try it with a plate of fresh tomatoes and basil drizzled with oilive oil, or with a platter of cured meats and antipasti. For something a little more substantial, try it served with pulled pork buns and a tasty watermelon or pineapple salsa.

Winemaker's Notes:
Color: This wine is a beautiful very pale apricot pink.
Nose: The smell of summer in a glass: loads of raspberries and strawberries sit alongside lashings of nectarine, rock melon and grilled pineapple with yummy hints of vanilla ice cream.
Palate: This dry Rosé is packs a punch with raspberry and strawberry flavours filling the palate. A touch of spice and a juicy, lip-smacking finish make this an ideal summer's day sipper that will leave you reaching for another glass. Serve chilled.

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Sam Kim - Wine Orbit - Rating: 93

Exquisite and fine, the wine shows white flesh stone fruit, lemon pith, strawberry and floral aromas on the nose, followed by an elegantly weighted palate offering bright fruit flavours with fine focus and silky flow. Vibrant and mouth-watering with a charming finish. At its best: now to 2024.

Also: Raymond Chan Wine Reviews-92 Pts.

The Jules Rosé Tops of the list for Wine-Searchers' New Zealand's Best Value Wines!

HARVEST DATE
- 20 March 2022

VINEYARDS
- Merlot; Briant Vineyard,
- Gisborne

VARIETIES
- 100% Merlot

WINE ANALYSIS
- Alc. 13.19%
- RS. 2.4 g/L
- pH. 3.41
- TA. 5.46 g/L

CELLARING
- Drink now for optimum flavor.
- Can cellar up to 3 years.