

THE JULES ROSÉ

JULES TAYLOR

WINES



THE JULES ROSÉ 2023

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



Vinification:

- Bunches of Merlot were machine-picked in the early morning to keep the grapes fresh and flavour-packed in the cooler 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. In 2023, we also harvested a parcel of Pinot Noir from Marlborough which was treated the same way as the Merlot.
- At the end of fermentation, the two wines were blended and 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 olive 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:** The very palest of pinks.
- **Nose:** Lashings of strawberries, rose petals and pomegranates dance on the nose, alongside tropical notes of canteloupe with yummy hints of real vanilla ice cream.
- **Palate:** This dry Rosé packs a punch with strawberry and rhubarb compote flavours filling the palate. A touch of old fashioned custardy creaminess and a dry, refreshing finish make this an ideal summer's day sipper that will leave you reaching for another glass. Serve chilled.

Sam Kim - Wine Orbit Rating: 94

Charming and inviting, the bouquet shows apricot, watermelon, lemon zest and white floral nuances, followed by a delightfully refreshing palate that's juicy and lingering. Focused and linear with a persistent vibrant finish.

At its best: now to 2026. \$25.00.

The Real Review-92 Points

Medium-tinted rosé with floral/rose petal, ginger, apricot and pear/tree fruit flavours. Bright, fresh, tangy wine with moderately intense flavours.

Serve well-chilled to bring out the best in this appealing wine



HARVEST DATE

- 27 March & 1 April 2023

VINEYARDS

- Merlot: Briant Vineyard, Gisborne
- Pinot Noir: Anderson Vineyard, Brancott Valley, Marlborough

VARIETIES

67% Merlot, 33% Pinot Noir.

WINE ANALYSIS

Alc. 13.21%, RS. 1.1 g/L, pH. 3.39, TA. 6.73 g/L

CELLARING

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

