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JULES TAYLOR
W I N E S



2024 JULES TAYLOR MARLBOROUGH SAUVIGNON BLANC

Mind-blowingly incredible diversity of full-throttle flavor, within a row, even within a bunch.

Grassy, summery, bright honesty with a hint of spill the beans - Jules



2024 Vintage:

A strong El Nino weather pattern dominated in 2024, causing strong westerly winds and warm, very dry conditions down NZ's east coast. Vine growth began later than previous years and a couple of very cold nights in early October caused a touch of frost damage in the Southern Valleys. Flowering was relatively poor, and it quickly became clear that the harvest would be much smaller than 2022 or 2023. Warm weather began in mid-December and continued right through to March, causing one of the shortest ripening periods on record. However clear, cold nights retained fruit acidity during ripening. Harvest was short and sharp. Our first pick was Pinot Gris on the 8th March. The first Sauvignon Blanc was from young vines on the 11th March and the last block of Sauvignon from the Upper Awatere was picked on 31st March. All the 2024 fruit was packed with flavour and absolutely no sign of disease due to the amazing growing conditions. It was an ideal vintage!

Vinification:

- The fruit for this wine was grown in the Taylor Pass, Lower Wairau, Hawkesbury and Awatere sub-regions of Marlborough, avoiding the main Wairau Valley floor sites.
- Each block was individually tended throughout the season, ensuring grapes reached optimum ripeness.
- With a dedicated harvesting crew on hand we were able to harvest each block individually once the fruit was ripe and the flavours were perfect.
- At the winery the grapes were pressed into stainless steel tanks for cold settling before gently racking off juice lees.
- The juice was inoculated with aromatic yeasts and gently fermented at cool temperatures to enhance the wine's aromas and flavours.
- It was then left to settle on its yeast lees for a very short period before being racked.
- Then came the best part; each batch was tasted, and the final blend created!
- The resulting wine was then cold stabilised, filtered, bottled, and sealed with a screwcap to ensure perfect freshness.

Food Match: Try it alongside casual fresh sourdough dunked in good quality olive oil and plenty of dukkah, or for a main course try crispy skinned snapper fillet with warm puy lentils and a herby lemon sauce.

Winemaker's Notes: Color: Very pale yellow.

Nose: Explosive aromas of passionfruit, ruby red grapefruit, and juicy white peach jump out of the glass, followed by hints of fresh lemongrass.

Palate: This in-your-face drop captures the essence of Marlborough Sauvignon Blanc. Ripe, exuberant citrus and passionfruit flavours combine with a lick of wet stones. The palate is dry, complex, and powerful, giving way to a concentrated, salivating finish.

Past Press:

2023:

Wine Enthusiast - 91 Points - Top 100 Best Buys of 2024

Sam Kim - Wine Orbit - 94 Points

The Real Review - 92 Points

Wine Spectator - 91 Points



HARVEST DATE

- 11th - 31st March 2024

VINEYARDS

- Awatere, Southern Valleys and Lower Wairau sub-regions of Marlborough

VARIETIES

- 100% Sauvignon Blanc

WINE ANALYSIS

- Alc. 13.45%
- RS. 1.9 g/L
- pH. 3.21
- TA. 7.23 g/L

CELLARING

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



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