

  
**JULES TAYLOR**  
 W I N E S

## 2023 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*



### 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.

### Winemaker's Notes:

**Color:** Pale straw yellow

**Nose:** Inviting aromas of rose petal and elderflower are supported by lashings of ripe stone fruit, melon, quince and a hint of spice.

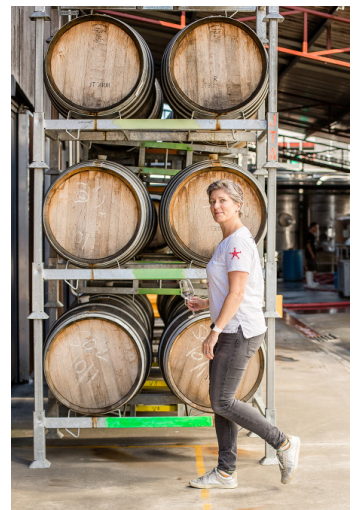
**Palate:** The palate is elegant and creamy, with concentrated flavours of pear and ginger, tropical, citrus and stone fruit, and a delicious textural creaminess from the wild fermentation. It is a charming drop, concluding in a juicy, fresh-tasting finish.

### SAM KIM - WINE ORBIT 93 POINTS

*Beautifully poised and elegantly expressed, the wine shows white flesh stone fruit, Nashi pear, jasmine and subtle spice aromas on the nose. The palate delivers succulent fruit flavours with fine flow backed by refreshing acidity, finishing persistent and linear. At its best: now to 2027.*

### JAMES SUCKLING 92 POINTS

*Fragrant aromas of Asian pears, fresh ginger and lemons on the nose. The medium-bodied palate has focused acidity, giving notes of herbs, baking spices and red-apple skin. Nice balance with a creamy texture. Drink or hold. Screw cap.*



### HARVEST DATE

- 16-26th March 2022

### VINEYARDS

- 56% Taylor Pass and 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.

