

JULES TAYLOR

W I N E S

2024 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



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



Vinification: Around 53% of the fruit for this Pinot Gris came from the Meadowbank vineyard in the Taylor Pass sub-region, and another 27% from the Waihopai Valley, with the remainder coming from the Rapaura sub-region. 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 August and bottled in late October.

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.

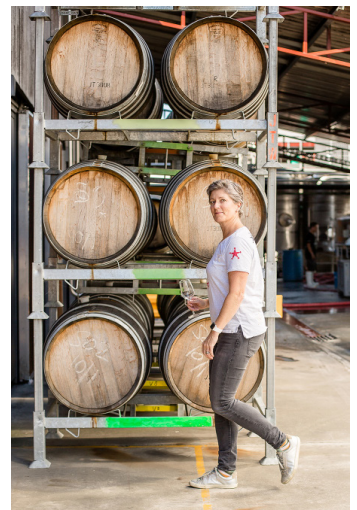
Palate: The palate is elegant and creamy, with concentrated flavours of pear and ginger, tropical, citrus and stone fruit, and a delicious textural creaminess from the wild fermentation. It is a charming drop, concluding in a juicy, fresh-tasting finish.

SAM KIM - WINE ORBIT 94 POINTS

Gorgeously ripe and elegantly fragrant on the nose, showing Nashi Pear, rockmelon, Gala apple, and white floral aromas, followed by a beautifully weighted palate offering succulent fruit intensity with spicy nuances. It's splendidly textured and harmonious with bright acidity, finishing delectable and persistent. At its best: now to 2030.

THE REAL REVIEW 91 POINTS

Complex nose with layers of subtle pear, smoke, flint and earthy minerality. The palate is medium-bodied, dry and serious with lightly chewy phenolics framing the subtle fruit which holds through to the finish. Currently quite closed, it will unfurl in a year or so to deliver spicy complexity



HARVEST DATE

- 8-12th March 2024

VINEYARDS

- 80% Southern Valleys and 20% Rapaura, Marlborough

VARIETIES

- 100% Pinot Gris

WINE ANALYSIS

- Alc. 13.83%
- RS. 3.7 g/L
- pH. 3.33
- TA. 5.94 g/L



CELLARING

- Drink now for optimum drinking.
- Can cellar up to 5 years.