

# JULES TAYLOR

W I N E S



## 2024 JULES TAYLOR MARLBOROUGH GRÜNER VELTLINER

*A cool climate Austrian white grape that is perfectly suited to Marlborough.*

*Imagine the illegitimate lovechild of Pinot Gris and Riesling - what's not to love? - Jules*



### Vinification:

- Our Grüner Veltliner grapes were harvested from a two small vineyard parcels in the Rarangi and Central Wairau sub-regions of Marlborough.
- The fruit was pressed and the free-run juice was cold settled over 48 hours and then fermented cool and slow in a stainless steel tank to retain the vibrant aromatics.
- This approach contrasted with the handling of a second portion which was pressed directly into old French oak for a wild ferment followed by a full malolactic fermentation.
- Soon after fermentation the two components were blended together before being bottled and sealed with a screw cap to retain perfect freshness.

### Food Match:

- Grüner Veltliner is a great match for stong flavours and spice so try it with something like sticky pork belly bao buns with hoisin sauce and cucumber and spring onions.
- Or try prawn and chive dumplings with chilli oil and black vinegar.
- Alternatively it is great when enjoyed with summer salads or char-grilled veggies.

### Winemaker's Notes:

- **Color:** Pale straw yellow
- **Nose:** Nashi pears and green apples are layered on the nose with lemon blossom and jasmine floral notes, and just a touch of white pepper.
- **Palate:** Intense flavours of ripe stone fruit, mandarin zest and juicy pears blend with a hint of Grüner's signature white pepper. Crisp, saline acidity and ripe phenolics combine with a lovely creamy texture from the wild fermented portion to create a structured, complex wine culminating in a long, refreshing finish.



### James Suckling-90 Pts

*Lemongrass, grapefruit and peach aromas. Medium- to full-bodied with sweet fruit, white peaches and a rich yet restrained finish. Drink now.*

### The Real Review-90 Pts

*"Youthfully floral nose with gently white peach aromas lead the way for an elegant yet intense palate which builds in power from ripe apple".*

*Dreyfus, Ashby & Co.*



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



**HARVESTED:** 27 - 28th March 2024

**VINEYARDS:** Two vineyard parcels from the Rarangi and Central Wairau sub-regions of Marlborough.

**VARIETIES:** 100% Grüner Veltliner

**ANALYSIS:** Alc. 14.00%, RS. 3.3 g/L, pH. 3.35 TA. 5.68 g/L

**CELLARING:** Drink now for optimum drinking. Can cellar up to 5 years.