



# JULES TAYLOR

W I N E S

## 2025 JULES TAYLOR MARLBOROUGH CHARDONNAY

*An elegant Chardonnay with fresh, citrus and stonefruit flavours, that reflects the beauty of the vineyard, without the winemakers boots stomping all over it. - Jules*



### Vinification:

- The fruit for this wine came from the two beautiful vineyards in Marlborough's Southern Valleys: Meadowbank Estate in the Taylor Pass and the Anderson Vineyard in the Brancott valley.
- The grapes were harvested carefully by hand and machine then taken to the winery for fermentation using a variety of techniques.
- Whole cluster pressed portions went directly into French oak barrels for a wild ferment on high solids.
- Other portions were tank fermented and some were cold settled and partially tank fermented and then sent to barrels mid-ferment.
- The yeast lees in the barrels were stirred very occasionally over a ten month period to add body and complexity, and the wine underwent full malolactic fermentation to add further complexity.
- After its extended nap in the barrels, the various parcels were blended, stabilised then bottled.

### Food Match:

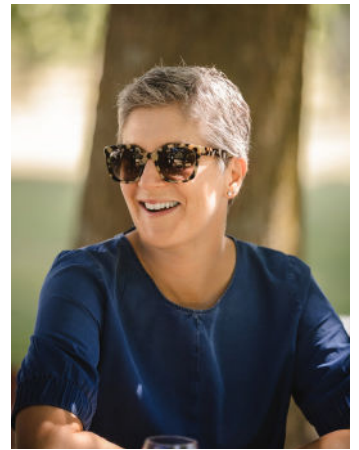
- The delicious flavours in this wine are fantastic to pair with food.
- It's perfect with a simple barbequed chicken or with fresh seafood flavors such as crayfish tails and garlic butter.
- Alternatively it would be sensational with corn fritters stacked with a rocket (arugula) salad and a smoky salsa.

### Winemaker's Notes:

**Color:** Straw yellow.

**Nose:** Beautifully expressive, with roasted pear, candied hazelnuts, mascarpone and a hint of lemon zest. Discreet flinty oak adds a subtle savoury thread.

**Palate:** Dry and deliciously textural, concentrated citrusy freshness balances wild ferment weight and discreet smoky oak. This wine has all the hallmarks of a classic and will only get better with age... If you can bear to keep your hands off it now.



### HARVEST DATE

- 17-27th Mar 2025

### VINEYARDS

- 78% Meadowbank and 22% Anderson Vineyards, both in the Southern Valleys, Marlborough

### VARIETIES

- 100% Chardonnay
- 81% Clone 95
- 12% Clone 548
- 7% Mendoza Clone

### WINE ANALYSIS

- Alc. 13.49%
- RS. 1.6 g/L
- pH. 3.36
- TA. 5.6 g/L

### CELLARING

- Drink now or cellar for 3 years for optimum drinking.
- Can cellar up to 10 years.

## SAM KIM - WINE ORBIT - 93 POINTS

*It's elegantly expressed on the nose with aromas of golden peach, rockmelon, lemon peel, and nougat. The palate displays fine focus and flow, beautifully supported by creamy texture and bright acidity, making it harmonious and lingering with delectable flavours.*

*At its best: now to 2031.*

## JAMES SUCKLING - 92 POINTS

*A medium-bodied chardonnay, showing cooked apples and lemons with some flint, spices and nougat. Very fine texture at the end.*

*Drink now. Screw cap.*

