



Winemaker's Tasting Notes

2016 MARLBOROUGH PINOT NOIR


JULES TAYLOR
W I N E S
2016
MARLBOROUGH
PINOT NOIR

COLOUR

Dark cherry red

NOSE

This Pinot Noir is generous on the nose, showing vibrant aromas of dark cherry, black doris plum and raspberry combined with clove spice notes.

PALATE

This Pinot Noir shows an impressive concentration of flavour and a nice acid backbone. The wild fermentation along with extended lees maturation in barrel have added complexity and texture to the dark cherry and raspberry characters found on the palate. The finish is dry with a nice touch of dark chocolate and subtle French oak coming through. The wine will continue to develop well over the next 5 years.

VINTAGE NOTES

Early spring began seamlessly with crisp mornings followed by flawless sunny days. A toasty spring and summer allowed for near perfect conditions for the first half of flowering, met later by cooler temperatures reducing the number of blossoms set and providing us with bunches of small concentrated berries full of flavour. Early and mid-January rains saved the growing season giving the vines a well-earned boost going into veraison. Quintessential Marlborough days rolled on through to ripening with some unseasonably warmer than normal nights. A noticeable pattern was seen in Marlborough where the fruit took its time to ripen but was able to reach physiological ripeness at lower sugar levels, creating a perfect balance of acidity and flavour. Picture-perfect weather conditions followed to finish out the season.

VINIFICATION

The grapes for this Pinot Noir were grown in Marlborough's Brancott and Omaka Valleys by grape farmers passionate about the variety. The fruit was harvested by hand and machine over a 4 week period from late March as and when optimum ripeness was reached in each block.

At the winery I've used a combination of traditional and modern winemaking techniques in order to incorporate the benefits of both approaches. The fruit was destemmed into small open top fermenters and cold soaked for between 5 and 10 days, then fermented completely using indigenous yeast. Hand plunging during fermentation ensured a good extraction of colour and tannins. Portions of the blend remained on skins post fermentation, while others were pressed at dryness before being transferred to a combination of French oak barrels and stainless steel for maturation. The wine was bottled in March of 2017. I have used screw caps to seal this wine to ensure it arrives with you looking just how I intended it to.

Jules

HARVEST DATE

Late March & early April
2016

VINEYARDS

100% Marlborough
New Zealand

VARIETIES

100% Pinot Noir

BOTTLING DATE

March 2016

WINE ANALYSIS

Alc. 13.5%
RS. 0.7 g/L
pH. 3.54
TA. 5.5 g/L

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