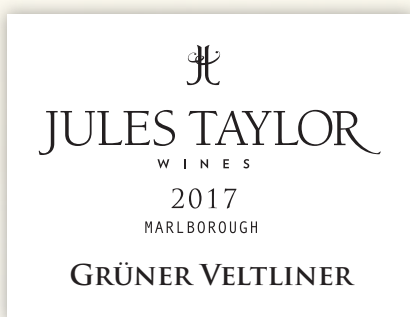




# Winemaker's Tasting Notes

## 2017 MARLBOROUGH GRÜNER VELTLINER



### VINTAGE NOTES

It was an average dry winter, budburst started well with very few frosts and a fairly even push. Flowering was cooler at the start of the period, but warmed up nicely, due to these good flowering conditions, berry set was very even. The Gruner had to be heavily thinned as it sets a huge crop, some bunches get up to 900grams! Most fruit passed through veraison fairly quickly. The period after veraison was followed by some warmer sunnier weather in the new year leading up to harvest. The Gruner was harvested later in the season, there is a lot of vigour variation through the block at Andersons due to the hilly nature of the block, this makes harvest a little later for this variety as we need to wait for the less vigorous vines to reach a minimum flavour ripeness before we pick the block, as a result this creates a broader flavour profile.

### COLOUR

*Soft yellow.*

### NOSE

*Refreshing Lemon aromas infuse delicate white peaches with a delicate vanilla touch.*

### PALATE

*A vibrant wine bursting with lemon and white peaches with a delicate coating of vanilla and a tingly white pepper bite. It provides a nice dry backbone yet is layered and creamy with soft acidity and nutty nuances. It is bright and fresh with great richness and texture from the wild ferment and provides a particularly long, harmonious finish.*

### VINIFICATION

The grapes for this wine were harvested from one small vineyard in Marlborough's Brancott valley by hand and machine. The machine harvested fruit was whipped to the winery, lightly pressed and cold settled over 48 hours to remove any solids before fermentation. The fermentation in tank was kept cool and long to retain the vibrant aromatic. This contrasted with the handpicked grapes which were pressed and went directly into old French oak for a hot, fast, wild ferment and malolactic fermentation. Afterwards I gently clarified, stabilised and bottled the wine with a screw cap closure to retain freshness.

I hope you enjoy this year's Grüner Veltliner, I sure do..... As always it is best when enjoyed with great food & good friends!

*Jules*

**HARVEST DATE**  
11th April 2017

**VINEYARDS**  
Anderson Vineyard,  
Brancott Valley,  
Marlborough  
New Zealand

**VARIETIES**  
100% Grüner Veltliner

**BOTTLING DATE**  
11 December 2017

**WINE ANALYSIS**  
Alc. 12.83%  
RS. 0.6 g/L  
pH. 3.19  
TA. 5.32 g/L

www.julestaylor.com Email: info@jules.taylor.com Phone: +64 3 578 9831 Twitter: @julestaylorwine Facebook: /julestaylorwines

IMPORTED BY: Maritime Wine Trading Collective, 1011 Kearny Street, Suite A, San Francisco, California 94113 Ph: +1 415 606 5480 E: info@maritimewine.com