



JULES TAYLOR

OTQ

TASTING NOTES 2016

Marlborough Pinot Noir

The OTQ Series is a pure expression of Jules' winemaking skills and her vision to create wines which speak of their place. Selected bunches of fruit from Meadowbank Estate were hand harvested, fermented with indigenous yeast and aged in old French oak barrels. The resultant wine exhibits wonderfully intense dark berry flavours seamlessly balanced with soft, velvety tannins.

COLOUR

This wine is dark ruby red

NOSE

This Pinot Noir exudes intense blackcurrant aromas with dark juicy fruits; black dorriss plums, boysenberries and blackberries. A pleasant hint of violet is layered over subtle vanilla and chocolate notes.

PALATE

Bold yet intriguing, this Pinot noir exhibits wonderfully intense fruit flavours with cranberry, pomegranite and blackcurrant seamlessly balanced with soft, velvety tannins providing nuances of dark chocolate and black tea. For optimum flavour decant for 20 minutes.

DRINK

Now - 2025

VINTAGE NOTES

Spring arrived with crisp mornings and sunny days, providing great flowering conditions in Meadowbank Estate. Cooler temperatures in late December meant a smaller number of blossoms set, providing a very small block of incredibly rich fruit. Early and mid-January rains hydrated the vines and gave them a great boost leading into veraison. The vines are rooted in dense clay soils and positioned on a north facing slope which provided perfect drainage, along with an extended flavor profile. The fruit took its time to accumulate sugars which helped create a balance between acidity and flavor. The very small number of rows were carefully managed in order to provide low yielding fruit of great concentration. Clear and sunny days rolled on through veraison allowing the fruit to ripen under great conditions until the final fruit drop. The grapes then bathed in sunlight under picture perfect conditions until Jules made the call to harvest.

VINIFICATION

The grapes for this Pinot Noir were grown in Meadowbank Estate, up the Taylor Pass. Positioned on slopes with deep clay soils, this picturesque vineyard was carefully managed to provide low-yield, high quality crop. The fruit was hand harvested in late March, then destemmed into small open top fermenters and cold soaked for 10 days. The wine then wild fermented with indigenous yeast. Gentle hand plunging during the fermentation ensured gentle extraction of tannins and colour. After some time on skins, Jules pressed off the wine into a combination of new and old French oak where a full malolactic fermentation took place. Here it matured for 10 months. Just prior to the 2017 vintage, Jules removed the wine from oak, gave it a light egg white fining and bottled it.

HARVEST TIME

29 March 2016

VINEYARDS

Meadowbank Vineyard
Taylor Pass, Marlborough

VARIETIES

100% Pinot Noir

BOTTLING DATE

24 March 2017

WINE ANALYSIS

ALC. — 13.5%
RS — 0.6 g/L
PH. — 3.5
TA. — 5.64 g/L