



JULES TAYLOR

OTQ

TASTING NOTES 2018

Marlborough Pinot Noir Rosé

The OTQ Series is a pure expression of Jules' winemaking skills and her vision to create wines which speak of their place. Bunches of Pinot Noir fruit were hand selected by Jules from the Branken Hill Vineyard and carefully hand harvested. Jules took them to the winery where she gently pressed the grapes and the rest is history. This wine exhibits brilliant summer red fruits and sweet floral notes, with bright acidity and incredible length.

COLOUR

This wine has a soft salmon pink hue.

NOSE

This Rosé is packed with aromas of raspberry, pomegranate and watermelon. It offers subtle suggestions of apple blossom and nuances of cream.

PALATE

Exhibiting exuberant flavours of red summer fruits with juicy acidity followed by subtle tones of quince and apple blossom, it flows effortlessly through the palate with a perfect balance of texture, acidity and minerality. Most compelling is the incredible length of this wine, providing you with a silky yet refreshingly dry finish.

DRINK

Now - 2021

VINTAGE NOTES

Heading into spring temperatures around Marlborough were a few degrees higher than normal. Moisture content in the soils was low which led to an even bud burst in the vines. Continued below average rain fall from September to December leading into flowering combined with rising temperatures and settled weather created ideal conditions for flowering and a great fruit set. Post flowering, the warmer temperatures continued but the dry conditions gave way to frequent rainfall. These elevated temperatures meant veraison was earlier than usual in Marlborough. Due to the strong fruit set colour thinning was required for the Pinot Noir to ensure yields were kept down. With all of the rain that fell January to March, canopies were in excellent health all the way to harvest. This meant that even though the temperatures were warmer than normal throughout the growing season, the fruit maintained flavour intensity and good acidity coming into harvest. The real challenge began with some sizable rainfall events in late February and early March causing disease issues around the district, but happily we were able to harvest our fruit in good condition before significant botrytis set in.

VINIFICATION

The grapes for this Pinot Noir Rosé were selected by Jules from the Branken Hill Vineyard which is nestled in the Hawkesbury sub-region of Marlborough. The fruit was hand harvested late March in the early hours of the morning. At the winery, Jules crushed the grapes to the press, and left them on their skins for a couple of hours in order to produce the beautiful soft salmon pink colour. She then clarified and racked the juice into tank where it began a long and cool ferment with a selected yeast strain to retain the unique aromas and flavours. Finally the wine was racked off yeast lees, stabilised it and filtered in order to provide brightness and clarity.

FOOD MATCH

Seafood dishes such as shellfish, octopus, snapper, also compliments cucumber or eggplant focused dishes.

HARVEST DATE

20 March / 6 April 2018

VINEYARD

Branken Hill Vineyard,
Hawkesbury, Marlborough

VARIETIES

100% Pinot Noir

BOTTLING DATE

2 August 2018

WINE ANALYSIS

ALC. — 13%
RS — 1.1 g/L
PH. — 3.53
TA. — 6.3 g/L