



JULES TAYLOR

OTQ

TASTING NOTES 2017

Marlborough Chardonnay

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 French oak barrels. The resultant wine exhibits elegant and rich with stone-fruits tied harmoniously with tones of intense patisserie and toasty oak, held together with brilliant acids and a medium to full body.

COLOUR

This wine has a luscious golden hue tinged with a hint of green

NOSE

This Chardonnay shows concentrated notes of stone-fruits and citrus. These combine with smokey reductive tones that compliment the underlying nutty butter notes.

PALATE

A composed and elegant Chardonnay, offering excellent fruit intensity, creamy texture. Stone-fruits are layered with definitive nutty burnt butter tones from the toasty oak. Brilliantly structured with bright acidity this wine is complex and powerful, with a harmonious finish.

DRINK

Now - 2023

VINTAGE NOTES

The growing season began with very little frost pressure and a fairly even bud-burst throughout the Taylor Pass sub-region, providing brilliant early flowering conditions for this block of Mendoza chardonnay. Post bud-burst, the temperature tended to fluctuate, the warm weather encouraged the vines to grow vigorously but cooler periods suppressed growth. The early flowering period was cooler causing severe 'Hen and Chicken' in the Mendoza clone, the weather during mid-late flowering was much better giving an enhanced finish to flowering. Veraison came on fast for the Chardonnay and was very even, post this for the months of January and February the weather was much warmer than pre-veraison, and due to the number of small berries in a bunch, ripening was rapid. Late March, the fruit tasted incredible with powerful intensity of flavour, Jules made the call to harvest and we hand-picked all of the fruit before the rain events.

VINIFICATION

The grapes for this Chardonnay were grown in the Meadowbank Estate Vineyard in the Taylor Pass subregion. This particular block, settled in this picturesque vineyard, was carefully hand managed to provide low-yield, high quality crop. Late March the fruit was hand-picked, Jules took the fruit to the winery where she whole bunch pressed it to provide the juice with perfect clarity. It then underwent a warm wild fermentation in French oak, to give it some extra character. Following the wild fermentation Jules put the wine through a full malolactic fermentation in order to soften the acid profile and add additional layers of complexity. With extended time on lees and stirring in barrel, she then left the wine in oak to mature for 10 months. Just prior to the 2018 vintage, the wine was removed from oak, stabilised and bottled.

FOOD MATCH

Complimented by poultry based dishes also, crayfish and other rich white seafoods.

HARVEST DATE

28 March 2017

VINEYARD

Meadowbank Vineyard,
Taylor Pass, Marlborough

VARIETIES

100% Chardonnay

BOTTLING DATE

29 March 2018

WINE ANALYSIS

ALC. — 13.29%
RS — 0.8 g/L
PH. — 3.37
TA. — 5.87 g/L