



JULES TAYLOR

# OTQ

TASTING NOTES 2016

## Marlborough Sauvignon Blanc

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 the Plunkett Vineyard were hand harvested and whole cluster pressed into old oak barrels for wild fermentation and maturation. The resultant wine is a special, very limited showcase of the versatility of Marlborough Sauvignon Blanc.

### COLOUR

This wine is pale green-gold in colour

### NOSE

Intriguing fusion of pineapple, jasmine, elderflower and honeysuckle, perfectly overlaid with nut and marmalade notes.

### PALATE

Revealing the softer side of its Sauvignon Blanc heritage on the palate, this wine offers a delicious combination of refreshing pineapple and guava beautifully laced with notes of brazil nut and honey. The wine kindly finishes with lingering lemon notes.

### DRINK

Now - 2022

### VINTAGE NOTES

Winter transitioned to early spring seamlessly with crisp mornings followed by flawless sunny days. Early December was warm which 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 the ripening period with some warmer than normal nights. A noticeable pattern was seen in Marlborough where the fruit took its time to accumulate sugars but was able to reach physiological ripeness at these lower sugar levels, creating a perfect balance of acidity and flavour. Picture-perfect weather conditions followed to finish out the season.

### VINIFICATION

Fruit for this Sauvignon Blanc was hand-picked from a small parcel in the Dillons Point subregion of Marlborough. I earmarked this parcel of fruit early in the season as it was promising to be something very special. We hand-harvested all of the bunches that had bathed in sunlight until late in the growing season. The juice was whole cluster pressed into old barriques where a fast, furious wild fermentation took place. Following primary fermentation the wine went through a partial malolactic fermentation to change the acid profile and add layers of complexity. We then stirred the barrels over spring and summer and the wine was blended and stabilised prior to the 2017 vintage. I hope you enjoy trying this special, very limited, showcase of the versatility of Marlborough Sauvignon Blanc!

### HARVEST TIME

11 April 2016

### VINEYARDS

Plunkett vineyard  
Marlborough, New Zealand

### VARIETIES

100% Sauvignon Blanc

### BOTTLING DATE

April 4 2017

### WINE ANALYSIS

ALC. — 14 %  
RS — 1 G/L  
PH. — 3.19  
TA. — 6.09 G/L