



JULES TAYLOR

OTQ

TASTING NOTES 2015

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 the Ballochdale 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

VINTAGE NOTES

The 2015 vintage was notable for its low yields, producing grapes of exceptional quality and impressive concentration of flavour. The growing season started off relatively cool with a 'normal' budburst and luckily very little frost pressure. The indications of crop levels up until flowering and fruit set were promising. However cool temperatures during December lead to a poorer fruit set which resulted in a relatively low yield in the Ballochdale Estate vineyard. As the end of the year approached, the warm weather arrived and continued on until harvest. A period of cool nights at this stage stabilised acid levels and allowed us to pick with optimal flavour profile, physiological ripeness and near perfect acid/sugar balance.

NOSE

On the nose, this Pinot Noir gives off potpourri of aromas - ripe dark fruit, cherry and plum are layered over subtle oaky notes.

VINIFICATION

The grapes for this Pinot noir were grown on the beautiful Ballochdale Estate, high up in the Awatere Valley. Positioned on terraces formed by glacial action in the last ice age, this picturesque vineyard is carefully managed to provide low-yield, high quality crop. The fruit was 100% hand harvested in late March, then destemmed into small open top fermenters and cold soaked for between 5 and 10 days. The wine was then wild fermented with indigenous yeast. Gentle hand plunging during the fermentation ensured gentle extraction of tannins and colour. After some time on skins the wine was pressed off into French oak barrels where a full malolactic fermentation took place. Here it matured for 10 months. Just prior to the 2016 vintage, the wine was taken out of oak, given a light egg white fining and bottled.

PALATE

Dark and intriguing, this Pinot noir exhibits wonderfully intense fruit flavours seamlessly balanced with soft, velvety tannins. It will continue to evolve over the next five years.

HARVEST TIME

31 March 2015

VINYARDS

Ballochdale Estate
Marlborough
New Zealand

VARIETIES

100% Pinot Noir

BOTTLING DATE

7 March 2016

WINE ANALYSIS

ALC. — 13.62%
RS — 1 g/L
PH. — 3.6
TA. — 6.12 g/L