



JULES TAYLOR

# OTQ

TASTING NOTES 2017

## 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 Wrekin Vineyard were hand harvested, fermented with indigenous yeast and aged in old French oak barrels. The resultant wine exhibits powerfully intense black fruit flavours, seamlessly balanced with seductively woven, silky tannins.

### COLOUR

Striking dark ruby-red with a purple hue.

### NOSE

This Pinot Noir exudes powerful aromas of blackberries, black cherry and plum. Smokey overtones from the French oak barriques are layered with earthy notes and hints of baking spices.

### PALATE

This Pinot Noir is juicy, fleshy and full bodied. With impressive primary flavours of blackberries, boysenberries and black Doris plums, this wine shows complexity with well-integrated oak and velvety tannins. Decant 20 minutes prior for optimum drinking.

### DRINK

Now - 2025

### VINTAGE NOTES

A winter with below average rainfall preceded the spring which was characterised by a lack of frosts. This resulted in a very even bud-burst. Consistent temperatures during flowering provided a very even berry set. A number of rain events provided strong growth, but cased the season to run behind. The period after veraison was followed by some warmer sunnier weather throughout the summer leading up to harvest. The pinot noir grapes were hand harvested in multiple passes, from late March through to mid-April with the smallest berries being harvested first.

### VINIFICATION

The grapes for this Pinot Noir were grown organically on the Wrekin Vineyard which lies in Marlborough's Brancott Valley. Positioned on northwestern facing slopes, set in deep clay soils, this charming little vineyard was carefully managed to provide a very low-yielding, high quality crop. The intensely flavoured fruit was hand harvested from late March, then de-stemmed into small open top fermenters where it was cold soaked for 10 days. The wine was then fermented with indigenous yeast. Gentle hand plunging during the fermentation ensured delicate extraction of tannins and colour. After some time on skins and extended maceration, Jules pressed off the wine into a combination of new and old French barriques. The wine underwent a full malolactic fermentation during the 11 months it was maturing in barrel. Just prior to the 2017 vintage, the wine was removed from oak, given a light egg white fining and bottled.

### FOOD MATCH

Suited well to wild game such as duck, boar, and venison, mushrooms & eggplant compliment well as vegetarian options.

### HARVEST TIME

24 March / 15 April 2017

### VINEYARDS

Wrekin Vineyard, Brancott Valley, Marlborough

### VARIETIES

100% Pinot Noir

### BOTTLING DATE

29 March 2018

### WINE ANALYSIS

ALC. — 13.5%  
RS — 0.9 g/L  
PH. — 3.54  
TA. — 5.77 g/L