



JULES TAYLOR

OTQ

TASTING NOTES 2018

Marlborough Chardonnay

The OTQ Series is a pure expression of Jules' winemaking skills and her vision to create wines that 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 resulting wine is elegant and rich with stone-fruit flavours layered harmoniously with patisserie and toasty oak. The palate is held together with brilliant acid, a medium to full body and a delicious, long finish.

COLOUR

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

NOSE

This Chardonnay has inviting aromas of nougat and macadamia nuts, backed up by a hint of smoky reduction and layers of concentrated white peach, baked apple and citrus.

PALATE

A composed and elegant Chardonnay, offering excellent fruit intensity and a creamy texture. Lively lemon notes give a refreshing lift and layers of macadamia and toast come from the barrel fermentation. Brilliantly structured with bright acidity this wine is complex and powerful, with a harmonious finish.

DRINK

Now - 2024

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 low rain fall from September to December combined with rising temperatures and settled weather created ideal conditions for flowering and 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. The rain from January to March meant that 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, but happily we were able to harvest our fruit in good condition before significant botrytis set in.

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 such as Jules' favourite Chicken Marbella dish. Alternatively try it with light-as-air gnocchi with pumpkin and tangy goats cheese.

HARVEST DATE

21 March 2018

VINEYARD

Meadowbank Vineyard,
Taylor Pass, Marlborough

VARIETIES

100% Chardonnay

BOTTLING DATE

1 April 2019

WINE ANALYSIS

ALC. — 13.05%
RS — 0.8 g/L
PH. — 3.45
TA. — 6.08 g/L