



JTQ

by

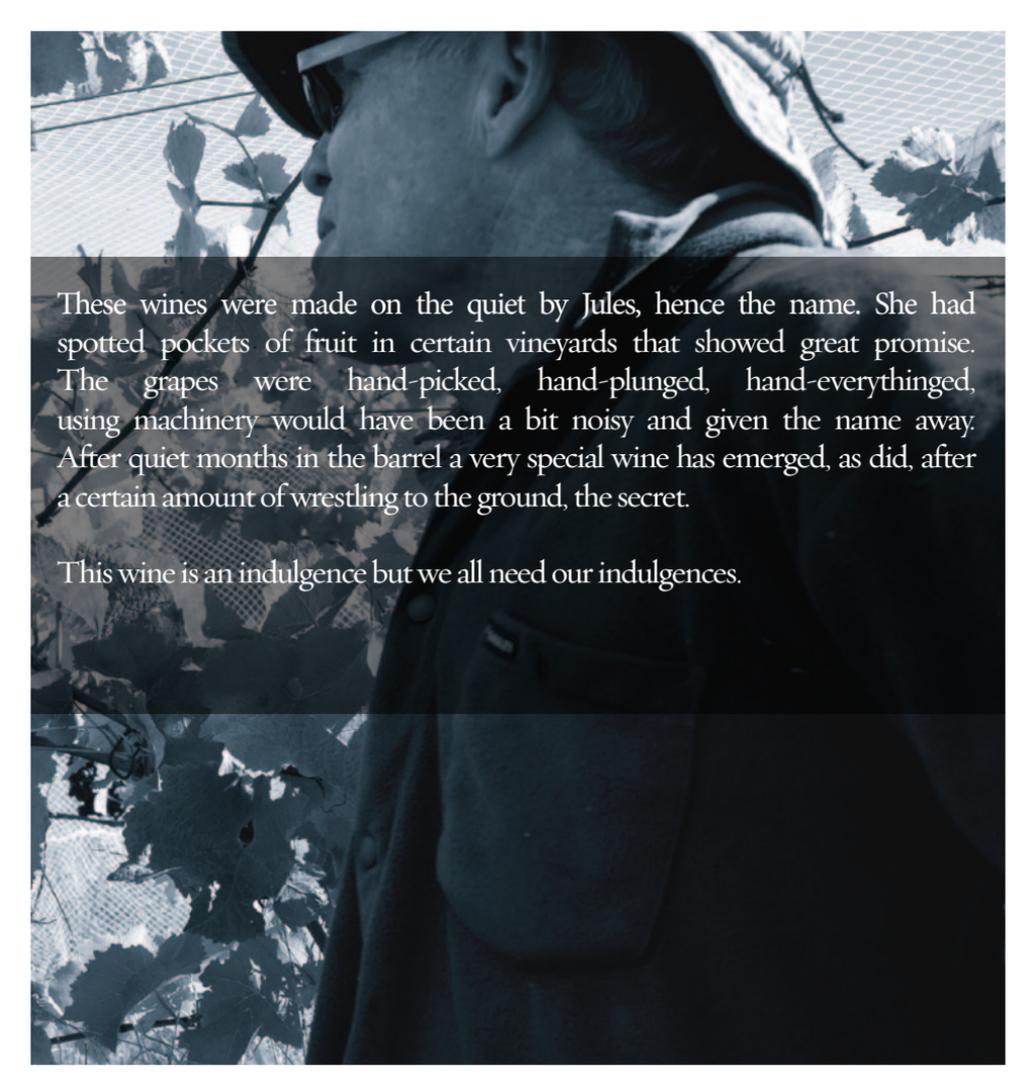
JT

JULES TAYLOR
WINES



Sometimes you get very special grapes which make very special wines. And sometimes, just sometimes, you don't tell anybody that you've got these special grapes and that you're going to make a very special wine.

This was one of those sometimes.



These wines were made on the quiet by Jules, hence the name. She had spotted pockets of fruit in certain vineyards that showed great promise. The grapes were hand-picked, hand-plunged, hand-everythinged, using machinery would have been a bit noisy and given the name away. After quiet months in the barrel a very special wine has emerged, as did, after a certain amount of wrestling to the ground, the secret.

This wine is an indulgence but we all need our indulgences.

OTQ MARLBOROUGH SAUVIGNON BLANC

The fruit for this Sauvignon Blanc is a hand-picked selection from a small parcel in the Spring Creek subregion of Marlborough. The vineyard rows run East/West and only the fruit on the Northern side of the rows was harvested, the bunches that had bathed in sunlight during the late growing season.

Fermented and aged in old French oak barrels, the resultant wine is an intriguing fusion of citrus peel, passionfruit, honeysuckle and fresh peaches, perfectly overlaid on nutty characters in the background.

- ❁ SINGLE VINEYARD
- ❁ HAND HARVESTED
- ❁ BARREL FERMENTED AND AGED
- ❁ 200 CASES PRODUCED

PACKAGING: 6 x 750ml bottles

FOOD PAIRING: White fish and seafood, chicken, veal, goats cheese, pasta dishes with spring vegetables or creamy sauces

AGEING: 3 years



OTQ MARLBOROUGH PINOT NOIR

The grapes for this Pinot Noir were grown on the beautiful Wrekin vineyard at the top of the Brancott, one of Marlborough's Southern Valleys.

100% hand-harvested, fermented with indigenous yeast and matured in French oak barrels for 10 months, the resultant wine exhibits wonderfully intense velvety flavours seamlessly balanced with big and dense tannins.

- ✿ SINGLE VINEYARD
- ✿ HAND HARVESTED
- ✿ AGED IN FRENCH BARRIQUES
- ✿ 200 CASES PRODUCED

PACKAGING: 6 x 750ml bottles

FOOD PAIRING: Mushrooms, duck, wild pork, grilled salmon

AGEING: 5 years +





JULES TAYLOR
W I N E S

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