

2020 MARLBOROUGH PINOT GRIS

VINTAGE NOTES

The season started cool and unsettled, but temperatures quickly warmed up leading to an early, quick flowering. The last substantial rainfall of summer was on 17th December and after that Marlborough dried out. This wasn't obvious early in January as ash drifting across from the Australian bushfires resulted in a lot of cooler cloudy weather to keep the vineyards green. However, the season warmed up heading into February, and the grapes went through veraison in very good, clean condition. In the last week or so the nights cooled off, allowing extra time for flavour development heading into harvest. On Monday 23rd March, as we were handpicking our first Sauvignon Blanc, we heard that New Zealand was heading into lockdown for a month. Thankfully, harvest was able to continue and the weather played its part superbly. Apart from the stress caused by virus, the actual harvest was a breeze with some of the best condition fruit we have ever seen. The last grapes were harvested on 6th April and brought the surreal vintage to a close for the Jules Taylor Wines team.

VINIFICATION

Around 50% of the fruit for this Pinot Gris came from the Meadowbank vineyard in the Taylor Pass sub-region, with the remainder coming from two unirrigated vineyards in the Lower Wairau. The grapes were a mixture of the older 2/15 clone and newer 457 and 52B clones which have been producing beautiful little berries full of concentrated stonefruit and spice flavours. In the winery the majority of the juice was pressed and settled in tank then racked for a slow, cool fermentation with selected yeast to preserve fruit characters and freshness. Jules retained higher levels of solids through the fermentation to enhance mouthfeel and texture. The hand harvested portion of grapes was whole bunch pressed to old barrels for a wild ferment with natural yeasts. This portion of wine also underwent a full malolactic fermentation with some lees stirring. After resting approximately six months, the components were blended and bottled.

FOOD MATCH

Try pairing this Pinot Gris with Thai crab cakes drizzled in lime and chilli dipping sauce or alternatively with fresh scallops with lots of butter and herbs.

HARVEST DATE

14-26th March 2020

VINEYARDS

Lower Wairau & Taylor
Pass, Marlborough

VARIETIES

100% Pinot Gris

WINE ANALYSIS

Alc. 13.76 %
RS. 3.8 g/L
pH. 3.42
TA. 5.73 g/L

CELLARING

Drink now for optimum
drinking. Can cellar up to
5 years.



COLOUR

Pale straw yellow.

NOSE

This Pinot Gris is packed with ripe peaches, packham pears, orange zest and honey, and is layered with hints of ginger and macadamia nuts.

PALATE

The palate is mouth filling with a textural creaminess from the wild fermentation. Concentrated up front notes of honey, pear and nectarine give way to hints of lime and lemongrass on a lingering, fresh, dry finish.

A snazzy little people-pleaser, this Pinot Gris is sure to turn heads.

Pinot Gris is great fun to hang out with - she gets on well with everybody - Jules