



JULES TAYLOR

# OTQ

TASTING NOTES 2020

## Marlborough Sauvignon Blanc

The Jules Taylor OTQ wines were originally made 'On The Quiet' by Jules, hence the name.

A curated selection of single vineyard wines from sought-after Southern Valleys sites in Marlborough, the OTQ series represents a challenge to conventional interpretations of Marlborough's signature varieties and a personal indulgence for Jules.

### COLOUR

This wine is pale green-gold in colour

### NOSE

A complex and nuanced nose of very ripe mango, pineapple, guava and crushed herbs, combined with toasted pecans and hazelnuts.

### PALATE

This wine has a rich palate and softer acid than classic expressions of Marlborough Sauvignon Blanc. Candied pineapple, mango and citrus flavours interlace with notes of honey and butterscotch and then give way to a long smoky complex finish.

### DRINK

Now - 2026

### 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 from the Australian bushfires resulted in a lot of cooler cloudy weather. However, the season warmed up in February and the grapes went through veraison in very good, clean condition. In the last week or so the nights cooled off, allowing extra 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 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.

### VINIFICATION

The fruit for this Sauvignon Blanc was selectively hand-picked from a small vineyard in the Taylor Pass subregion of Marlborough. Jules selected particular sun-kissed bunches of fruit that were basking in the sunny Meadowbank Vineyard for this special wine. Following the harvest, Jules took the grapes to the winery and whole cluster pressed them into old barriques where a fast, furious wild fermentation took place. Following primary fermentation, the wine went through a full malolactic fermentation to soften the acid profile and add layers of complexity. She then occasionally stirred the barrels over spring and summer and the wine was blended, stabilised and bottled prior to the 2021 vintage.

### FOOD MATCH

Try this wine paired with richer seafood such as scallops pan-fried in butter with a touch of garlic, or for a vegetarian alternative, try it with a dish of [halloumi, smashed garlic potatoes and seasonal salsa](#).

### HARVEST TIME

23 March 2020

### VINEYARDS

Meadowbank Vineyard,  
Taylor Pass, Marlborough

### VARIETIES

100% Sauvignon Blanc

### BOTTLING DATE

1 April 2021

### WINE ANALYSIS

ALC. — 13.29 %  
RS — 1.1 g/L  
PH. — 3.20  
TA. — 5.85 g/L