



# GRAPE-TO-GLASS

wines worth sharing

## Jules Taylor 'Marlborough' Sauvignon Blanc 2019

<b>Grape Varietal:</b>	100% Sauvignon Blanc
<b>Growing Region:</b>	Marlborough, New Zealand
<b>Owner / Winemaker:</b>	Jules Taylor

Without question Jules Taylor simply loves Sauvignon Blanc. Possibly because of its expressive personality reflecting the sites from which it is grown. It is a grape varietal that, within each row and even in each bunch - there can be incredible diversity of purity of flavour and character. During the 2019 growing season the start of the vintage was a mixed bag of weather conditions - but the rest of the growing season was warm and dry.

Conditions ideal for growing disease-free fruit, it also that harvest was going to be slightly early. The dry summer reduced the size of the grapes and so crops were a bit lighter than estimates had predicted. Jules picked her Sauvignon Blanc at lower brix than in other years to ensure there was a good balance of acidity and fresh flavours. The actual harvest itself resulted in very high quality with pristine fruit and great flavours. This 2019 Sauvignon Blanc has flavours which are more concentrated and in a riper style than the past two vintages.

With a dedicated harvesting crew on hand - they were able to harvest each block individually once the fruit was ripe and Jules was happy with the flavour profiles. At the winery they pressed off the grapes into stainless steel tanks for cold settling before gentle racking off solids. Jules then inoculated the juice with select yeast strains carefully chosen to express the wines aromas and flavours. Fermentation occurred at cool temperatures which helps maintain Sauvignon Blanc's unique aromas and regional flavours. The wine was left to settle on its yeast lees for a very short period before being racked back into stainless steel tanks for a short period of maturation. Once blended, the wine was stabilised, filtered and bottled ready to kiss the lips of enthusiasts around the globe.

This 2019 Sauvignon Blanc once again expresses the unique essence of Marlborough. In your glass you will be greeted by a pale lemon colour, leading towards a lime hue. The wines aromas leap from the glass in an explosion of passion-fruit, grapefruit, lifted notes of ripe limes, capsicums and freshly picked green herbs. A complex expression - showcasing concentrated flavours of citrus fruits, with bright passion-fruit and pineapple characters, along with subtle notes of lemon grass. This wine has a vibrant and appealing character with an engaging kiss of varietal acidity and a balanced, clean dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2019 Jules Taylor 'Marlborough' Sauvignon Blanc has 13.5% Alc./vol - made in a dry style. Chill gently and serve in an aromatic wine glass at 8 - 9°C.

### Cellaring Potential:

Drinking perfectly well this season; and will age nicely for another 12-18 months.

### Food Pairing Suggestions:

Perfect wine pairing with simply prepared shellfish, fish on risotto, herb infused Asian cuisine, varied vegetarian options along with feta & basil cheese on thin crusty bread - enjoy.

***A classic Marlborough Sauvignon Blanc, with a dynamic personality.***

