



# GRAPE-TO-GLASS

wines worth sharing

## Jules Taylor 'OTQ' Marlborough Chardonnay 2018

<b>Grape Varietal:</b>	100% Chardonnay
<b>Growing Region:</b>	Marlborough - New Zealand
<b>Owner / Winemaker:</b>	Jules Taylor

Always looking to push winemaking boundaries, Jules has been working on something special 'on the quiet' as the label refers - and releasing only when something special occurred - this was, is the premise behind this 'OTQ' range of wines. Over the years working across the region, Jules has spotted pockets of fruit in certain vineyards that show great promise. Combining this with her desire to try something a little different, to challenge conventional winemaking interpretations a signature series has been crafted.

This Chardonnay is presented in a beautiful bespoke bottle, decorated with artwork inspired by the flora and fauna found in vineyards around Marlborough. The 'OTQ' Series is a pure expression of Jules winemaking skills and her vision to create wines which express their true sense place. The grapes for this Chardonnay were grown in the Meadowbank Estate Vineyard in the Taylor Pass sub-region. This vineyard is protected from influential southerly winds, resulting in slightly elevated temperatures during the growing season. This picturesque vineyard was carefully managed to produce low-yields of high quality fruit.

The selected bunches of fruit were hand-harvested in late March between the rain periods, with Jules commenting that the berries had good intensity of flavour and acidity. On arrival into the winery the fruit was whole bunch pressed to provide the juice with perfect clarity. It then underwent a warm wild fermentation in French oak, to give extra palate character. Following the wild fermentation the wine went through a full malolactic fermentation in order to infuse the multiple layers of complexity. With extended time on lees and stirring in barrel, the wine stayed in oak to mature for 10 months.

As you pour this wine into your glass you will be greeted by a pale-gold colour with a honeycomb hue. On the nose this Chardonnay is fruit forward with concentrated stone-fruit aromas and citrus mixed harmoniously with subtle mineral seam and a hint of nougat and walnuts.

The palate is well balanced showcasing with a composed confidence excellent fruit intensity, with an engaging mid-palate texture, and a medium to full bodied weight. Those ripe stone and pip-fruits are combined with apple-pie notes from its time in French oak, and a butterscotch character from barrel fermentation. Well-structured combining lifted fruit flavours and acidity, resulting in a complex and generous wine, with a lingering classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2018 Jules Taylor 'OTQ' Marlborough Chardonnay has 13% Alc./vol. Bone Dry style. Chill gently and serve in a generously shaped wine glass at 8-10°C.

### **Cellaring Potential:**

Drinking well this coming season; plus, will age and mature for another 3-4 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with well-seasoned poultry, roast pork-n-crackling w/ apple sauce, homemade fish-pie, pumpkin gnocchi and rich-creamy cheeses - *enjoy.*

***A Chardonnay with balanced generosity and a detailed character.***

