



GRAPE-TO-GLASS

wines worth sharing

Jules Taylor 'The Jules' Rosé 2020

Grape Varietal:	100% Merlot
Growing Region:	Gisborne - New Zealand
Owner / Winemaker:	Jules Taylor

The highly talented and much loved New Zealand winemaker Jules Taylor has just this September released a new wine, called 'The Jules' Rosé with an eye catching hand-drawn illustration label. Something fresh and delicious to share with loved ones and even the neighbours.

The Merlot grapes for this rosé were picked on 14th March and thankfully just ahead of the country going into lockdown. The growing conditions in Gisborne leading up to harvest were generous for flavour development and the fruit was harvested in perfect condition. The bunches were picked in the first hours of daylight so that they would stay at their most fresh in the cooler morning temperatures. Once in the winery, the grapes were crushed and the juice having only the briefest period of skin contact to allow the delicious flavours and beautiful blush colour to infuse into the juice. Then quickly pressed off the skins and the fermentation was given the starter whistle with an aromatic yeast. Temperatures were kept cool to preserve the delightful aromas, and at the end of fermentation the wine was stabilized and given a light filtration to preserve the luminous personality.

This rosé wine is simply bursting, somehow Jules has found space to showcase raspberry, cranberry, and watermelon rest alongside hints of grandma's rhubarb and vanilla cream. The delicious juicy acidity and dry finish make this wine an ideal summer-sipper and will leave you reaching for another glass - and if you aren't driving another. The bespoke illustration on the label represents Jules' hands-on approach in the vineyards and attention to detail.

As you pour this rosé into your glass you will be greeted by bright watermelon pink colour. On the nose bursting with just picked, sun-kissed raspberries, cranberries, sweet watermelon, a note of pink-grapefruit and a dash of vanilla bean cream. The palate is fresh and fruit-packed with those gorgeous raspberries and cranberry flavours, plus classic notes of ripe strawberries, juicy watermelon and vanilla. The wine is deliciously juicy, with deftly infused acidity making this wine an ideal summer sipper. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Jules Taylor 'The Jules' Merlot Rosé has 13.4% 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 summer season; and it will age nicely for another 18-20 months.

Food Pairing Suggestions:

Perfect wine pairing with simply cooked and served prawns, salmon gravlax, summer fruit & leafy green salads along with strawberry sorbet or frozen watermelon slices - *enjoy.*

A delicious Merlot crafted rosé, that will be a crowd pleaser this summer.

