



GRAPE-TO-GLASS

wines worth sharing

Jules Taylor 'OTQ' Pinot Noir Rosé 2020

Grape Varietal:	100% Pinot Noir
Growing Region:	Branken Hill Vineyard, Marlborough - New Zealand
Owner / Winemaker	Jules Taylor

This eye catching 'OTQ Series' is pure quality - and an incredible opportunity for many to enjoy the winemaking skills and foresight of Jules Taylor to craft wines which truly showcase their sense place. OTQ - short for 'On The Quiet' is a project, where Jules is trying something a little bit different. With Jules incredible understanding of regional varietals, she has been challenging and pushing techniques to stretch the conventional interpretation of wine styles.

This attractive bespoke wine bottle - has a beautiful full-wrap white screen print illustration, which takes its inspiration from the flora and fauna found in Marlborough vineyards. Jules carefully selected the grapes for this Rosé - being hand harvested from the Branken Hill Vineyard, which is located in the Hawkesbury area of Marlborough's southern valleys. Jules identified a special parcel of Pinot Noir tucked away in the eastern corner of the vineyard and this is her 2020 expression.

The selected fruit was hand harvested late March in the cool of the morning. On arrival to the winery, Jules crushed the grapes to the press, and left them on their skins for a couple of hours so as to achieve the coral salmon colour and bright aromas. The juice was clarified and racked into tank where it began a cool fermentation process with a selected yeast strain to retain lifted aromas and vibrant flavours. Finally, the wine was racked off yeast lees, stabilised and filtered in order to provide brightness and clarity for the wines character.

As you pour, your glass is filled with a bright coral salmon colour and a pink hue. On the nose this rosé entices your senses with aromas of chilled raspberries, cranberries and ripe watermelon. For those with a keen sense, there are subtle fruit blossom and strawberry leaf notes.

The palate showcases those vibrant flavours of summer fruits with bright fruit acidity followed by infused tones of raspberries, pink grapefruit, cranberries, apples and freshly ripped herbs. These captivating flavours glide effortlessly across your palate with a silky texture while engaging your senses with a balance of fruit, acidity and a deft mineral seam. An appealing character is the wines generosity, that keeps rewarding your taste buds and all wrapped up with a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Jules Taylor 'OTQ' Pinot Noir Rosé has 13.5% Alc./vol. - and crafted in a dry style. Chill gently and serve in an aromatic wine glass at 8°-10°C.

Cellaring Potential:

Drinking perfectly well this summer season; plus for another 12-18 months.

Food Pairing Suggestions:

Perfect wine pairing with sushi & sashimi, salmon gravlax, scallops, prawn dumplings, Thai spring-rolls, tempura vegetables - along with strawberries & cream - *enjoy.*

An articulate Pinot Noir Rosé with a lifted personality and bright finish.

