



GRAPE-TO-GLASS

wines worth sharing

Jules Taylor 'Marlborough' Sauvignon Blanc 2020

Grape Varietal:	100% Sauvignon Blanc
Growing Region:	Marlborough - New Zealand
Owner / Winemaker:	Jules Taylor



Without question Jules Taylor 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 this the 20th vintage of Jules Taylor wines - it was on Monday the 23rd of March, the team started handpicking the first parcel of Sauvignon Blanc, and it was on the Wednesday that New Zealand headed into lockdown for a month. Thankfully, the harvest was able to continue and the weather played its part and with some of the best fruit Jules has ever seen. The last grapes were harvested on 6th April and brought the surreal vintage to a close.

The fruit for this wine was grown in the Taylor Pass, Lower Wairau, Hawkesbury and Awatere sub-regions of Marlborough. Jules picked in ideal conditions ensuring there was a good balance of acidity and fresh flavours. Resulting in very high quality with pristine fruit and vibrant personality. This 2020 Sauvignon Blanc has concentrated flavours showcasing a riper style and reflecting the vintage.

As each block was individually harvested and on arrival into the winery, they were pressed off into stainless steel tanks for cold settling. Jules then inoculated the juice with select yeast strains carefully chosen to express the wines aromas and flavours. Fermentation occurred at cool temperatures retaining the fruits unique aromas and regional character.

Then came Jules favourite part of the process - tasting each fermented parcel and blending. Once blended, the wine was stabilised, filtered and bottled ready to kiss the lips of wine enthusiasts around the globe.

This Sauvignon Blanc exemplifies the unique essence of Marlborough. In your glass you will be greeted by a pale lemon colour, leading towards a shining lime hue. The aromas spring from the glass with an outburst of passionfruit, grapefruit, ripe limes, crisp capsicums and freshly cut green herbs. A compelling expression - showcasing concentrated flavours of citrus fruits, with uplifted passionfruit and pineapple characters, along with infused lemon grass. This wine has a vibrant and appealing character with a confident kiss of varietal acidity and a balanced, clean dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Jules Taylor 'Marlborough' Sauvignon Blanc has 13.3% Alc./vol - a bone dry style. Chill gently and serve in an aromatic glass at 8° - 9°C.

Cellaring Potential:

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

Food Pairing Suggestions:

Perfect wine pairing with simply prepared shellfish, grilled salmon on risotto, herb infused Asian and vegetarian cuisine options along with feta & basil cheese on ciabatta - *enjoy.*



Pure & simple a Marlborough Sauvignon Blanc icon, with a dynamic personality.