

Jules Taylor 'The Jules' Rosé 2021

Grape Varietals:	94% Merlot & 6% Pinot Noir
Growing Region:	Gisborne - New Zealand
Owner / Winemaker:	Jules Taylor



The highly talented and much-loved New Zealand winemaker Jules Taylor has released her self-named 'The Jules' Rosé with its eye-catching hand-drawn illustration label. Summer fresh and delectable to share with loved ones and even the neighbours.

The growing conditions in Gisborne leading up to harvest were tough on berry size, though resulted in generous flavours and the fruit was harvested in good condition. The bunches were picked in the first hours of daylight so as to 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 delicate flavours and vibrant blush colour to infuse into the juice. Then quickly pressed off the skins and fermentation was given the starters whistle. Temperatures were kept cool to preserve the delightful aromas, and at the end the wine was stabilized and given a light filtration to preserve a luminous personality.

The delicious juicy acidity and dry finish make this wine an ideal summer-sipper and will leave you reaching for 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 sun-kissed raspberries, cranberries, watermelon, plus a splash of pink-grapefruit. The palate is fresh and fruit-packed with those summer raspberries and cranberry flavours, plus classic notes of ripe strawberries, watermelon and hint of peach skin. The wine is deliciously juicy, balanced by thin seams of fruit acidity making this an ideal summer sipper worth sharing. *Treat yourself - this wine is worth sharing.*

This 2021 Jules Taylor 'The Jules' Merlot Rosé has 13% Alc./vol - made in a bone-dry style R.S. 1.6g/L. Chill gently and serve in an aromatic wine glass at 8°- 9°C.

Cellaring Potential:

Drinking perfectly well this summer season; and will hold for another 18 - 20 months.

Food Pairing Suggestions:

Perfect wine pairing with simply prepared prawns, scallops, salmon gravlax, classic leafy green salads along with strawberries or frozen watermelon slices - *enjoy.*

A crowd-pleasing delectable Merlot predominant rosé.

