

## Jules Taylor 'Marlborough' Sauvignon Blanc 2021

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



Without question Jules Taylor loves Sauvignon Blanc. Possibly because of its expressive personality reflecting the sites from which it is grown. The 2021 growing season was a test of the stress levels of both the winemaker and the grapes. On March 4th, the team started handpicking the first parcel of Sauvignon Blanc, with the last grapes harvested on April 1st and bringing a small 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 was happy with the fruit saying it had good concentration, with good balance of acidity and fresh flavours. Jules just wishes like all Sauvignon Blanc lovers they was more to share.

As each block was harvested and on arrival into the winery, they were pressed off into stainless steel tanks for cold settling. Fermentation occurred at cool temperatures retaining the fruits distinctive aromas and regional character. Then after tasting each parcel, came the blending stage. 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 aromas of spring, with an outburst of passionfruit, grapefruit, ripe limes, crisp capsicums and freshly torn green herbs. An undeniable expression - showcasing concentrated flavours of citrus fruits, with highlights of passionfruit and pineapple, along with a lemon grass infusion. This wine has an animated character with a confident kiss of varietal acidity and a balanced, clean dry finish. *Treat yourself - this wine is worth sharing.*

This 2021 Jules Taylor 'Marlborough' Sauvignon Blanc has 13.6% Alc./vol - made in a classic dry style R.S. 2.2g/L. Chill gently and serve in an aromatic glass at 8° - 9°C.

### **Cellaring Potential:**

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

### **Food Pairing Suggestions:**

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

***A Marlborough Sauvignon Blanc icon, with a dynamic personality.***

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