



GRAPE-TO-GLASS

wines worth sharing

Jules Taylor 'OTQ' Pinot Noir Rosé 2021

Grape Varietal:	100% Pinot Noir
Growing Region:	Anderson 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 varieties, 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.

The grapes for this 2021 'OTQ' Rosé were grown in the Anderson Vineyard. The hand harvested bunches were picked in late March and brought quickly to the winery, where they were destemmed, crushed and left on their skins for a couple of hours to produce the resulting soft pink colour. The juice was then clarified and racked to tank where it began a long and cool ferment with a selected yeast strain to retain its unique aromas and flavours. Finally, the wine was racked off yeast lees, stabilised and filtered in order to provide brightness to express wines character.

In your glass you will be greeted a bright coral salmon colour and a pink hue. On the nose this rosé entices your senses with aromas of firm raspberries, watermelon, rose petals and a note of summer herbs. The palate has a perfect balance of those red summer fruits with bright fruit acidity, showcasing raspberries, watermelon, red cherries and freshly ripped wild herbs. These elegant flavours glide effortlessly across your palate with a silky texture and a deft mineral seam. A surprisingly generous rosé, that keeps rewarding your taste buds and wrapped up with a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Jules Taylor 'OTQ' Pinot Noir Rosé has 13.4% Alc./vol - crafted in a classic dry style. Chill gently and serve in an aromatic wine glass at 8° - 9°C.

Cellaring Potential:

Drinking perfectly well this season; plus, should hold nicely 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 & thick slices of watermelon - *enjoy.*



Quickly becoming an icon Pinot Noir Rosé - while always looking to lift each vintage.