



GRAPE-TO-GLASS

wines worth sharing

Jules Taylor 'Marlborough' Chardonnay 2021

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



Marlborough has many strings to its bow - and elegantly crafted Chardonnay is something that should not be missed. The fruit for this wine came from the two idyllic vineyards in Marlborough's Southern Valleys. One being the Meadowbank Estate in the Taylor Pass and the Anderson Vineyard in the Brancott valley.

Due to the testing growing season the small berries were carefully harvested by hand and machine. Then on arrival at the winery the whole clusters were pressed directly into French oak barrels for a wild fermentation. Other portions were tank fermented, with some being cold settled and partially tank fermented and then transferred to barrels mid-ferment. The barrel portions were lee stirred frequently over a 7 month period, adding mouthfeel and layered complexity. The wine also underwent a full malolactic fermentation seamlessly joining the layers of flavour. Once Jules was happy, the various parcels were tasted, blended and made ready for bottling.

On the inviting aroma you are engaged with peaches, nectarines, crisp green apple skin and subtle notes of lightly toasted macadamias and almonds. The palate has an elegant complexity that calmly introduces vibrant stonefruit flavours of peaches, white fleshed nectarine which are nicely balanced and elevated by natural fruit acidity and nicely wrapped in a thin almond waffle from its oak seasoning. The varied time in oak has given definition to the layers of flavour and deft winemaking has resulted in a silky smooth palate and a balanced dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2021 Jules Taylor 'Marlborough' Chardonnay has 13.8% Alc./vol. Classic dry style. Chill gently and serve in a generously shaped wine glass at 9°- 10°C.

Cellaring Potential:

Cool decanting if opened in the next 12 months. Though drinking well this season; and will age nicely for another 5 - 6 years.

Food Pairing Suggestions:

Perfect wine pairing with grilled chicken, pork cutlets w/ apple sauce, pesto & walnut gnocchi, roasted vegetable pasta dishes and creamy aged cheeses - *enjoy.*

A complex elegance, from a Chardonnay that has a dexterous character.

