



# GRAPE-TO-GLASS

wines worth sharing

## Jules Taylor Grüner Veltliner 2022

<b>Grape Varietal:</b>	100% Grüner Veltliner
<b>Growing Region:</b>	Wairau Valley, Marlborough - New Zealand
<b>Owner / Winemaker:</b>	Jules Taylor



I have been an enthusiastic supporter of Marlborough Grüner Veltliner, crafted from this recently planted varietal. When tasting this wine, you could describe it as cool climate, expressing characters of aromatic varieties and the palate of a light-to-medium Chardonnay. Its flavour profile has tinges of early drinking wines like dry Pinot Gris and the rejuvenated interest in off-dry Riesling. This exciting varietal gives another option when pairing wine with seafood and Asian inspired cuisine.

The name for some can be a bit of a tongue twister, so like Jules, many just call it Grüner. With its origins in Austria, this vineyard in Marlborough is ideal for this cool climate varietal. These Grüner Veltliner grapes were 100% hand-picked from a small 'single vineyard' in the Wairau sub-region of Marlborough. The fruit was whole bunch pressed and the free run juice was cool fermented in stainless steel tank to retain the vibrant aromatics. This was contrasted by the handling of a second portion which was pressed directly into old French oak barrels for a wild ferment followed by a full malolactic fermentation. The two components were blended together just before bottling.

This wine is showing a delicately perfumed nose of bosc pears, russet apples, greengage plum, fennel, along with almonds and subtle notes of white pepper. On the dynamic palate your tastebuds can celebrate those ripe flavours of pears, apples, white peaches, a splash of citrus, blanched almonds, and highlighted by Grüner's signature white pepper tones. This rewarding and textural expression along with its time in used oak barrels has been crafted in a classic bone-dry style and balanced by relaxed natural fruit acidity, making it a pleasure to drink with on variety of occasions. *Treat yourself - this wine is definitely worth sharing.*

This 2022 Jules Taylor Grüner Veltliner has 12.8% Alc./vol. Made 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; and will also hold its personality for another 2-3 years.

### Food Pairing Suggestions:

Perfect wine pairing with tempura peppered calamari, bbq'd or grilled fish, seasoned fish cakes, salad niçoise, pork or prawn dumplings, chicken Caesar salad, and varied vegetarian dishes - *enjoy.*



***An inviting and textural aromatic white wine with a dynamic versatility.***