



GRAPE-TO-GLASS

wines worth sharing

Jules Taylor 'Marlborough' Sauvignon Blanc 2022

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| Grape Varietal: | 100% Sauvignon Blanc |
| Growing Region: | Lower Wairau & Awatere Valley Marlborough - NZ |
| Owner / Winemaker: | Jules Taylor |



Without question Jules Taylor loves Sauvignon Blanc. Possibly because of its expressive personality reflecting the site from which it is grown. The 2022 growing season started off in pretty good fashion and then near the end stress levels spiked with a change in weather but when it was time to harvest the sun came out and the grapes had their magic inside. On March 16th, the team started handpicking the first parcel of Sauvignon Blanc, with the last grapes harvested on April 10th and bringing another vintage to a close.

The fruit for this wine was grown in the Taylor Pass, Lower Wairau, Hawkesbury and Awatere sub-regions of Marlborough. 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 characters. 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 iconic Sauvignon Blanc showcases the essence of Marlborough. In your glass you will be greeted by aromas of quince, freshly squeezed passionfruit, grapefruit, ripe limes, crisp green capsicums and freshly torn mint and herbs. A dynamic expression showcasing classic Marlborough flavours of citrus fruits, with highlights of passionfruit and pineapple skin, along with an uplifting splash of lemon grass and elderflower. This wine has an animated personality with a confident kiss of varietal acidity and a balanced, clean dry finish.

Treat yourself - this wine is definitely worth sharing.

This 2022 Jules Taylor 'Marlborough' Sauvignon Blanc has 13% Alc./vol. Made in a classic dry style. Chill gently and serve in a light, aromatic wine glass at 8° - 9°C.

Cellaring Potential:

Drinking perfectly well this summer season; and will hold nicely 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 cheese and tomatoes on ciabatta - *enjoy*.

An iconic style of Marlborough Sauvignon Blanc with a dynamic personality.

