

Jules Taylor Otq Sv Sauvignon Blanc 16 (6x750ml) 2016



Category:	WINE
Style:	WHITE WINE
Variety:	SAUVIGNON BLANC
Region:	MARLBOROUGH
Vintage:	2016
Volume:	750ml
Vineyard:	Plunkett Vineyard, Dillons Point, Marlborough
Vinification:	Following the harvest, Jules took the grapes to the winery where she whole cluster pressed it into old barriques where a fast, furious wild fermentation took place. Following primary fermentation the wine went through a partial malolactic fermentation to change the acid profile and add layers of complexity. She then stirred the barrels over spring and summer and the wine was blended and stabilised prior to the 2017 vintage.
Appearance:	This wine is pale green-gold in colour
Bouquet:	Intriguing fusion of pineapple, jasmine, elderflower and honeysuckle, perfectly overlaid with nut and marmalade notes.
Palate:	Revealing the softer side of its Sauvignon Blanc heritage on the palate, this wine offers a delicious combination of refreshing pineapple and guava beautifully laced with notes of brazil nut and honey. The wine kindly finishes with lingering lemon notes.
Cellaring:	now-2022

Technical Analysis:

Alcohol:	14.00%	pH:	3.19
Residual Sugar:	1	Packaging:	1 x 750ml
Titrateable Acidity:	6.09	Hancocks Product:	14472