

JULES TAYLOR

OTQ Chardonnay 2016



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	MARLBOROUGH		
Vintage:	2016		
Volume:	750ml		
Vineyard:	Meadowbank Vineyard, Taylor Pass, Marlborough		
Vinification:	<p>In early March the fruit was hand picked. Jules took the fruit to the winery where she whole bunch pressed it to provide the juice with perfect clarity. It then underwent a warm wild fermentation in French oak, to give it some extra character. Following the wild fermentation Jules put the wine through a full malolactic fermentation in order to soften the acid profile and add additional layers of complexity. She then left the wine in oak where matured for 10 months.</p>		
Appearance:	This wine has a luscious golden hue.		
Bouquet:	<p>This Chardonnay summons patisserie accents. Baked apples, vanilla and caramelised sugar aromas are perfectly layered over toffee and apple flower, complimented by hints of wet flint.</p>		
Palate:	<p>Well rounded and enthralling, this Chardonnay exhibits the immaculate flavours of creme brulee; with butterscotch, vanilla and caramelised figs notes. The wine has a refreshing lemon finish providing great balance and definition with such brilliant acidity.</p>		
Cellaring:	Now-2023		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.44
Residual Sugar:	1.1	Packaging:	1 x 750ml
Titrateable Acidity:	5.56	Hancocks Product:	14473