JULES TAYLOR
OTQ Pinot Noir Rose 2017

Category: WINE

Style: RED WINE

Variety: ROSE

Region: MARLBOROUGH

Vintage: 2017

Volume: 750ml

Vineyard: Branken Hill Vineyard, Hawkesbury, Marlborough

Vinification: The fruit was hand harvested late March in the early hours of the morning. At the winery, Jules quickly crushed the grapes and left them on their skins for a couple of hours in order to produce the beautiful soft petal pink colour. Jules then clarified and racked the juice into tank where it began a long and cool ferment with a selected yeast strain to retain the unique aromas and flavour. Finally she quickly removed the wine from its yeast lees and stabilised it providing brightness and clarity

Appearance: This wine has a perfect pink petal hue.

Bouquet: This Ros is brimming with light summer fruits with pomegranate and raspberry, yet it summons patisserie accents with hints of baked fig, cinnamon and nutmeg. The nose is bright and lifted with soft floral notes of white jasmine.

Palate: Immediately captivating, this Ros exhibits bright and fresh red summer fruits followed by subtle tones of natural honey dew and Manuka flower. The most compelling thing about this wine is its balance between crisp dryness and its mouth-watering acidity. Tantalising and instantly refreshing.

Cellaring: now-2020

Technical Analysis:

Alcohol:	13.50%	pH:	3.37
Residual Sugar:	1	Packaging:	1 x 750ml
Titratable Acidity:	6.53	Hancocks Product:	**14475**