

Jules Taylor Otq Sv Pinot Noir 16 (6x750ml) 2016



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	MARLBOROUGH		
Vintage:	2016		
Volume:	750ml		
Vineyard:	Meadowbank Vineyard Taylor Pass, Marlborough		
Vinification:	The fruit was hand harvested in late March, then destemmed into small open top fermenters and cold soaked for 10 days. The wine then wild fermented with indigenous yeast. Gentle hand plunging during the fermentation ensured gentle extraction of tannins and colour. After some time on skins, Jules pressed off the wine into a combination of new and old French oak where a full malolactic fermentation took place. Here it matured for 10 months.		
Appearance:	This wine is dark ruby red		
Bouquet:	This Pinot Noir exudes intense blackcurrant aromas with dark juicy fruits; black dorris plums, boysenberries and blackberries. A pleasant hint of violet is layered over subtle vanilla and chocolate notes.		
Palate:	Bold yet intriguing, this Pinot noir exhibits wonderfully intense fruit flavours with cranberry, pommegranite and blackcurrant seamlessly balanced with soft, velvety tannins providing nuances of dark chocolate and black tea. For optimum flavour decant for 20 minutes.		
Cellaring:	Now-2025		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.5
Residual Sugar:	0.6	Packaging:	1 x 750ml
Titrateable Acidity:	5.64	Hancocks Product:	14476