

# JULES TAYLOR

## Marlborough Chardonnay 2017



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	CHARDONNAY
<b>Region:</b>	MARLBOROUGH
<b>Vintage:</b>	2017
<b>Volume:</b>	750ml
<b>Vineyard:</b>	88% Meadowbank, 12% Anderson, Southern Valleys, Marlborough New Zealand
<b>Vinification:</b>	The fruit was whole cluster pressed and put directly into French oak barrels for indigenous ferment on light solids. The yeast lees in the barrels were stirred frequently over a nine month period
<b>Appearance:</b>	Light lustrous gold.
<b>Bouquet:</b>	Aromas offer an abundance of ripe pineapple and stonefruits layered with with creamy, buttery notes like baked shortcake, hints of toasted almonds and a light touch of jasmine flower
<b>Palate:</b>	The palate is stunningly smooth and plump with flavours of stonefruits, particularly white fleshed peaches which infuse with the wines buttery, mealy characters developed from the malolactic fermentations and maturation in barrel with lees.

### Technical Analysis:

Alcohol:	13.00%	pH:	3.4
Residual Sugar:	1.3	Packaging:	6 x 750ml
Titrateable Acidity:	5.36	Hancocks Product:	<b>14592</b>