

JULES TAYLOR

Jules Taylor Marlborough Pinot Noir 17 (6x750ml) 2017



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	MARLBOROUGH		
Vintage:	2017		
Volume:	750ml		
Vineyard:	100% Marlborough New Zealand		
Vinification:	The grapes for this Pinot Noir were grown in Marlboroughs Brancott and Omaka Valleys by grape farmers passionate about the variety. The fruit was harvested by hand and machine over a 4 week period from late March as and when optimum ripeness was reached in each block. At the winery I've used a combination of traditional and modern winemaking techniques in order to incorporate the benefits of both approaches. The fruit was destemmed into small open top fermenters and cold soaked for between 5 an		
Appearance:	Dark cherry red		
Bouquet:	This Pinot Noir is generous on the nose, showing vibrant aromas of dark cherry, black doris plum and raspberry combined with clove spice notes.		
Palate:	This Pinot Noir shows an impressive concentration of flavour and a nice acid backbone. The wild fermentation along with extended lees maturation in barrel have added complexity and texture to the dark cherry and raspberry characters found on the palate. The finish is dry with a nice touch of dark chocolate and subtle French oak coming through. The wine will continue to develop well over the next 5 years		
Technical Analysis:			
Alcohol:	13.50%	pH:	3.54
Residual Sugar:	0.7	Packaging:	1 x 750ml
Titrateable Acidity:	5.5	Hancocks Product:	14597