

JULES TAYLOR

OTQ SV Pinot Noir Rose 2020



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| Category: | WINE | | |
| Style: | RED WINE | | |
| Variety: | PINOT ROSE | | |
| Region: | MARLBOROUGH | | |
| Vintage: | 2020 | | |
| Volume: | 750ml | | |
| Vineyard: | The grapes for this Rose were grown in the Branken Hill Vineyard, which is nestled in the Hawkesbury area of Marlboroughs Southern Valleys. This Pinot Noir is grown specifically for Rose, as opposed to using the more common, but less well balanced saigne method of production. | | |
| Vinification: | At the winery, the grapes were crushed and left on their skins for a couple of hours to produce the beautiful soft pink colour. The juice was then clarified and racked to tank where it began a long and cool ferment with a selected yeast strain to retain its unique aromas and flavours. Finally the wine was racked off yeast lees, stabilised and filtered for brightness and clarity. | | |
| Appearance: | This wine has a soft salmon pink hue. | | |
| Bouquet: | This Ros is packed with aromas of strawberry, pomegranate and watermelon. It offers subtle suggestions of wild rose and nuances of cream. | | |
| Palate: | Tonnes of punchy berry fruit, red apple and nectarine flavours hit the palate supported by a creamy texture and supple, juicy acidity. This dry rose is elegantly complex and culminates in a compelling, long dry finish. | | |
| Technical Analysis: | | | |
| Alcohol: | 12.00% | pH: | 3.47 |
| Residual Sugar: | 2.4 g/L | Packaging: | 6 x 750ml |
| Titrateable Acidity: | 5.87 g/L | Hancocks Product: | 15315 |