

# JULES TAYLOR OTQ SV Chardonnay 2018



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	CHARDONNAY		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vinification:</b>	After picking the fruit was whole bunch pressed to provide the juice with perfect clarity. It then underwent a warm wild fermentation in French oak, to give it some extra character. Following the wild fermentation the wine went through full malolactic fermentation in order to soften the acid profile and add additional layers of complexity. With extended time on lees and stirring in barrel, it was then left in oak to mature for 10months.		
<b>Appearance:</b>	This wine has a luscious golden hue tinged with a hint of green		
<b>Bouquet:</b>	This Chardonnay has inviting aromas of nougat and macadamia nuts, backed up by a hint of smoky reduction and layers of concentrated white peach, baked apple and citru		
<b>Palate:</b>	T		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	12.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	15321		