



JULES TAYLOR

# OTQ

TASTING NOTES 2022

## Marlborough Sauvignon Blanc

The Jules Taylor OTQ wines were originally made 'On The Quiet' by Jules, hence the name.

A curated selection of single vineyard wines from sought-after sites in Marlborough, the OTQ series represents a challenge to conventional interpretations of Marlborough's signature varieties and a personal indulgence for Jules.

### COLOUR

Pale green-gold

### NOSE

Complex, elegant aromas of citrus, lemongrass and pineapple interlace with chamomile floral characters and secondary notes of toffee, toasted almonds and creamy nougat.

### PALATE

Concentrated flavours of citrus, pineapple, lemongrass and nectarine roll across the palate. Barrel fermentation adds intriguing secondary notes of toffee and toasted almonds and softens the Sauvignon's trademark acidity whilst retaining its varietal character. The palate is mouth filling, complex and harmoniously balanced, giving way to a very lengthy, refined finish.

### DRINK

Now - 2028

### VINTAGE NOTES

The 2022 season started with a very wet spring following hot on the heels of above average winter rainfall. Budburst was earlier than in 2021, and the vines' potential for the 2022 season was there for all to see! Settled weather in late spring led to good flowering across all varieties, and some high temperatures in January made for healthy canopies to carry the fruit through to ripening. Temperatures cooled down leading into harvest and a spell of rain in February made for some slightly nerve-wracking moments. But in the end, in typical Marlborough fashion, the sun came out and the vines worked their magic. Harvest began with the Meadowbank vineyard in the Taylor Pass sub-region on March 16th. The later ripening Awatere Valley performed especially well this year and contributes a significantly higher percentage of fruit than normal to the Jules Taylor Wines as a whole. The beautiful Altimarloch Vineyard, the star of the show in the Upper Awatere Valley, was the source of grapes for this spectacular single vineyard OTQ wine.

### VINIFICATION

Jules selected the Altimarloch vineyard in the Upper Awatere Valley of Marlborough for this single vineyard wine. Sauvignon Blanc from this site shows particular intensity and a beautiful cross-section of the flavours Jules looks for in great Marlborough Sauvignon Blanc. Grapes were selectively hand-picked, taken to the winery and whole cluster pressed into old barriques, where a fast, furious wild fermentation took place. The wine then went through a partial malolactic fermentation to soften the acid profile and add layers of complexity. Occasional lees stirring took place in the barrels over spring and summer before the wine was blended, stabilised and bottled prior to the 2023 vintage.

### FOOD MATCH

This wine would be amazing with pan-fried scallops and a peach salad, or with a Thai prawn laksa. For a vegetarian alternative, try it with a dish of [halloumi, smashed garlic potatoes and seasonal salsa](#).

### HARVEST TIME

5th April, 2022

### VINEYARDS

Altimarloch Vineyard,  
Upper Awatere Valley,  
Marlborough

### VARIETIES

100% Sauvignon Blanc

### BOTTLING DATE

5th April, 2023

### WINE ANALYSIS

ALC. — 13.34 %  
RS — 2 g/L  
PH. — 3.28  
TA. — 6.28 g/L