

# JULES TAYLOR

## The Jules Rose 2020



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	ROSE		
<b>Region:</b>	GISBORNE		
<b>Vintage:</b>	2020		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Merlot grapes for The Jules Rose were picked on 14th March, similar to last year, and thankfully well ahead of the country going into lockdown. The weather played its part superbly and the mild, dry conditions meant that the fruit was harvested in perfect condition.		
<b>Vinification:</b>	Warm spring temperatures this year lead to bud break ten days earlier than usual, followed by an early, quick flowering. The last substantial rainfall of summer was mid December. January was dominated by ash from the Australian bushfires drifting across and causing some cooler cloudy weather to keep the vineyards green.		
<b>Appearance:</b>	This wine is a bright raspberry pink.		
<b>Bouquet:</b>	This rosé wine is bursting with summer fruits		
<b>Palate:</b>	Think raspberry, pomegranate, papaya and mango sit alongside yummy hints of poached rhubarb and vanilla cream.		
<b>Cellaring:</b>	Drink Now		
<b>Food Match:</b>	SEAFOOD/LIGHT CHICKEN		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>Packaging:</b>	1 x 750ml
<b>Hancocks Product:</b>	15393		