

JULES TAYLOR

OTQ SV Chardonnay (Gift Boxed)

2017



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	MARLBOROUGH		
Vintage:	2017		
Volume:	750ml		
Vinification:	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.		
Appearance:	This wine has a luscious golden hue tinged with a hint of green		
Bouquet:	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 citrus.		
Palate:	A composed and elegant Chardonnay, offering excellent fruit intensity and a creamy texture. Lively lemon notes give a refreshing lift and layers of macadamia and toast come from the barrel fermentation. Brilliantly structured with bright acidity this wine is complex and powerful, with a harmonious finish.		
Technical Analysis:			
Alcohol:	13.00%	pH:	3.45
Residual Sugar:	0.8 g/L	Packaging:	1 x 750ml
Titrateable Acidity:	6.08 g/L	Hancocks Product:	15529