

JULES TAYLOR

Marlborough Pinot Gris 2019



Category:	WINE		
Style:	WHITE WINE		
Variety:	PINOT GRIS		
Region:	MARLBOROUGH		
Vintage:	2019		
Volume:	750ml		
Vineyard:	Lower Wairau & Taylor Pass, Marlborough		
Vinification:	Around 50% of the fruit for this Pinot Gris came from the Meadowbank vineyard in the Taylor Pass sub-region, with the remainder coming from two unirrigated vineyards in the Lower Wairau. The grapes were a mix of the newer 457 and 52B clones which produce gorgeous little berries full of concentrated stonefruit and spice flavours. In the winery the majority of the juice was pressed and settled in tank then racked for a long, cool fermentation with selected yeast to preserve fruit characters		
Appearance:	Bright straw yellow		
Bouquet:	Exploding out of the glass with ripe tropical notes of mango, white peach and canteloupe melon, the primary aromas are supported by touches of fresh cut strawberries and tahitian lime and hints of exotic nutmag and toasted coconut.		
Palate:	The palate is smooth and full flavoured. Well balanced, with a slight minerality creating a fine-textured bone dry palate, this Pinot Gris finishes in a flourish of long-lasting tropical fruit.		
Cellaring:	Up to 5 Years		
Food Match:	CHICKEN (LIGHT)		
Technical Analysis:			
Alcohol:	12.50%	pH:	3.37
Residual Sugar:	3.0	Packaging:	6 x 750ml
Titrateable Acidity:	5.66	Hancocks Product:	15537