



JULES TAYLOR

# OTQ

TASTING NOTES 2023

## Marlborough Pinot Noir

The Jules Taylor OTQ wines were originally made 'On The Quiet' by Jules, hence the name.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

Bright reddy purple.

### NOSE

Intense aromas of boysenberry ripple ice-cream and vanilla-poached Black Doris plums jostle alongside spicy oak and dark chocolate for an appealing, seductive nose.

### PALATE

This ripe, concentrated pinot noir packs a powerful punch and will reward a few years in the cellar. Dark fruits and vanilla oak spice cram the palate. Tannins are firm and ripe and beautifully balanced by Marlborough's signature juicy acidity. The mouthful culminates in a long, fine, complex finish.

### DRINK

Now - 2030

### VINTAGE NOTES

Growers had to be alert and agile through the early 2022-23 growing season to protect vines and avoid the disease threatened by the regular rainfall. A month or so prior to harvest many in the region were bracing themselves for a tricky harvest. And yet... As so often happens in Marlborough, Autumn weather saved the day. Marlborough dodged the tropical storms that devastated NZ's North Island. Loose bunches kept the fruit dry and clean, and early concerns over disease did not eventuate. Healthy canopies kept the vines in good shape to ripen their grapes and develop delicious flavours in a harvest that was somewhat slower and later than usual. The condition of grapes arriving at the winery was truly fantastic. The slow ripening period had concentrated flavours which were ripe, layered and balanced by juicy acidity. Harvest went very smoothly, and Jules was able to breathe a sigh of relief, and then smile with anticipation as she tasted the wines in tank and barrel.

### VINIFICATION

The grapes for this Pinot Noir were grown organically and biodynamically on the Wrekin Vineyard which lies in Marlborough's Brancott Valley. Positioned on northwestern facing slopes, set in deep clay soils, this charming little vineyard was carefully managed to provide a very low-yielding, highly concentrated crop of quality Pinot Noir clones: Abel, 115, 10/5, 667 and a smidgeon of 114. The bunches were hand harvested in early Autumn, then de-stemmed into small open top fermenters where they were cold soaked for six days. The wine was then fermented with indigenous yeast. Delicate hand plunging during fermentation ensured gentle extraction of tannins and colour. After some time on skins and extended maceration, the wine was pressed into a combination of new and old French barriques where it underwent a full malolactic fermentation. After ten months in barrel, the wine was blended, given a light egg white fining, then aged for another three months in barrel, before bottling.

### FOOD MATCH

Exceptional with most red meats, try it with this recipe for [bbq lamb cutlets with beetroot skordalia and black garlic](#). It is also great with mushrooms or eggplant dishes.

### HARVEST TIME

Picked in tranches between 20th March and 4th April, 2023.

### VINEYARDS

Wrekin Vineyard, Brancott Valley, Marlborough

### VARIETIES

100% Pinot Noir

### BOTTLING DATE

18 June 2024

### WINE ANALYSIS

ALC. — 13.62%  
RS — 0.5 g/L  
PH. — 3.67  
TA. — 5.12 g/L