



THE JULES ROSÉ

JULES TAYLOR
WINES

2024 TASTING NOTE

VINTAGE NOTES

Merlot grapes for this wine come from silt/clay loam soils in the beautiful Patutahi Valley in Gisborne - the first wine region in New Zealand to see the rising sun each morning. However, the 2023-24 season was extremely challenging for our Gisborne growers, who had to be alert and agile throughout the season to protect their vines and avoid the disease threatened by the regular rainfall. It was a nail-biting season, but luckily our later-ripening Merlot survived the storms relatively unscathed. Jules supplemented the blend with some Pinot Noir grown in the Brancott Valley in Marlborough.

VINIFICATION

Bunches of Merlot were machine-picked in the early morning to keep the grapes fresh and flavour-packed in the cooler temperatures. Once at the winery, the grapes were crushed and pressed immediately. They were then gently pressed off the skins and fermentation was kicked off with an aromatic yeast. Temperatures were kept cool to preserve the delicate aromas. In 2024, we also harvested a parcel of Pinot Noir from Marlborough which was treated the same way as the Merlot. At the end of fermentation, the two wines were blended and settled for a time, stabilised and given a light filtration to preserve the beautiful pink hue and sealed with a screw cap for maximum flavour and freshness!

FOOD MATCH

Perfect for hot weather drinking, this wine is a great match for tasty summer salads - try it with a plate of fresh tomatoes and basil drizzled with olive oil, or with a platter of cured meats and antipasti. For something a little more substantial, try it served with pulled pork buns and a tasty [watermelon or pineapple salsa](#).

COLOUR

Pale pink, with a coppery hue.

NOSE

Lashings of strawberries, raspberries and rose petals dance on the nose, alongside juicy watermelon with yummy hints of real vanilla ice cream.

PALATE

This dry Rosé packs a punch with strawberry and rhubarb compote flavours filling the palate. A touch of textural creaminess and a dry, refreshing finish make this an ideal summer's day sipper that will leave you reaching for another glass. Serve chilled.

HARVEST

DATE
15 & 25 March 2024

VINEYARDS

Merlot: Briant Vineyard,
Gisborne
Pinot Noir: Anderson
Vineyard, Brancott Valley,
Marlborough

VARIETIES

82% Merlot,
18% Pinot Noir.

WINE

ANALYSIS
Alc. 12.95%
RS. 2.8g/L
pH. 3.37
TA. 5.54g/L

CELLARING

Drink now for optimum
flavour. Can cellar up to 3
years.

The colour of watermelon and strawberry mixed to a perfect pink, our Rosé's delicious fruitiness is your best summer friend.

Straw hats, picnics, pass the cucumber sandwiches! - Jules