



JULES TAYLOR

OTQ

TASTING NOTES 2019

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The Jules Taylor OTQ wines were originally made 'On The Quiet' by Jules, hence the name.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 Southern Valleys sites in Marlborough, the OTQ series represents a challenge to conventional interpretations of Marlborough's signature varieties and a personal indulgence for Jules.

COLOUR

Dense, dark reddy purple.

NOSE

This Pinot Noir explodes with Black Doris plums and boysenberry fruit, floral notes of violet and earthy, truffle and liquorice overtones. Spice from the French oak barriques are layered with earthy notes and hints of dark chocolate.

PALATE

Pinot Noir on a Harley Davidson! This is a serious wine that will reward a few years in the cellar. It is ripe, concentrated and full bodied, with impressive flavours and plenty of earthy tannins leading to a long, fine, dry finish. Decant 20 minutes prior for ideal drinking.

DRINK

Now - 2028

VINTAGE NOTES

The growing season began with a roar. A wet winter had left soils saturated, and mild spring temperatures kicked off strong early canopy growth. Flowering was slightly earlier than average with vines in mid flower by late December. A little drizzle during flowering affected pollination and meant bunches were small and open in structure with lots of tiny berries. After the wet winter and adequate rainfall during spring, the last significant rain of summer was on Christmas day when 27mls fell. For the rest of the growing season the warm dry weather was perfect for growing disease-free fruit and meant harvest was going to start early. The dry summer reduced the size of the grapes even further and for Pinot Noir the small berries and lighter crops meant dense, concentrated flavours and intense tannins. Vintage itself was rather compressed with all fruit harvested in 22 days compared to the 33 days over 2018. This 2019 Pinot Noir will be big and bold, and very much a reflection of the dry, low yielding year.

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 a mix of quality Pinot Noir clones: 115, 667, 777, 10/5 and Abel. The intensely flavoured fruit was hand harvested in mid to late March, then de-stemmed into small open top fermenters where it was cold soaked for six days. The wine was then fermented with indigenous yeast. Delicate hand plunging during fermentation avoided over-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 nine months in barrel, the wine was given a light egg white fining and bottled.

FOOD MATCH

Exceptional with most red meats, and especially the strong flavours of wild game such as duck or venison. It is also great with mushrooms or eggplant dishes.

HARVEST TIME

13 & 21 March 2019

VINEYARDS

Wrekin Vineyard, Brancott Valley, Marlborough

VARIETIES

100% Pinot Noir

BOTTLING DATE

6 March 2020

WINE ANALYSIS

ALC. — 13.58%
RS — 0.7 g/L
PH. — 3.47
TA. — 6.4 g/L