

2020 MARLBOROUGH SAUVIGNON BLANC

VINTAGE NOTES

The season started cool and unsettled, but temperatures quickly warmed up leading to an early, quick flowering. The last substantial rainfall of summer was on 17th December and after that Marlborough dried out. This wasn't obvious early in January as ash drifting across from the Australian bushfires resulted in a lot of cooler cloudy weather to keep the vineyards green. However, the season warmed up heading into February, and the grapes went through veraison in very good, clean condition. In the last week or so the nights cooled off, allowing extra time for flavour development heading into harvest. On Monday 23rd March, as we were handpicking our first Sauvignon Blanc, we heard that New Zealand was heading into lockdown for a month. Thankfully, harvest was able to continue and the weather played its part superbly. Apart from the stress caused by virus, the actual harvest was a breeze with some of the best condition fruit we have ever seen. The last grapes were harvested on 6th April and brought the surreal vintage to a close for the Jules Taylor Wines team.

VINIFICATION

The fruit for this wine was grown in the Taylor Pass, Lower Wairau, Hawkesbury and Awatere sub-regions of Marlborough, avoiding the main Wairau Valley floor sites. Each block was individually tended throughout the season, ensuring grapes reached optimum ripeness. With a dedicated harvesting crew on hand we were able to harvest each block individually once the fruit was ripe and the flavours were perfect. At the winery the grapes were pressed into stainless steel tanks for cold settling before gently racking off juice lees. The juice was inoculated with aromatic yeasts and gently fermented at cool temperatures to enhance the wine's aromas and flavours. It was then left to settle on its yeast lees for a very short period before being racked back into stainless steel tanks for maturation. Then came the best part; each batch was tasted, and the final blend created! The resulting wine was then filtered and bottled, and sealed with a screwcap to ensure perfect freshness.

FOOD MATCH

Try it alongside casual corn chips with guac and salsa, or for a main course try it with oven baked proper fillets alongside green beans, new potatoes and salsa verde.

HARVEST DATE

24th March - 6th April

VINEYARDS

Southern Valleys, Lower Wairau & Awatere Valley, Marlborough

VARIETIES

100% Sauvignon Blanc

WINE ANALYSIS

Alc. 13.26%
RS. 1.4 g/L
pH. 3.26
TA. 7.01 g/L

CELLARING

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



COLOUR

This wine is pale yellow in colour.

NOSE

Vibrant tropical and citrus aromas of passionfruit, lime and pink grapefruit leap from the glass, supported by exotic notes of lemongrass and Vietnamese mint.

PALATE

This upfront, in-your-face drop captures the essence of Marlborough Sauvignon Blanc. Passionfruit, lime and pink grapefruit flavours combine with mouthwatering intensity, and juicy acidity giving way to a long, zesty, perfectly balanced finish.

Mind-blowingly incredible diversity of pure flavour, within a row, even within a bunch.

Grassy, summery, bright honesty with a hint of spill the beans - Jules