



THE JULES ROSÉ

JULES TAYLOR
WINES

2020 TASTING NOTE

VINTAGE NOTES

Warm spring temperatures this year lead to bud break ten days earlier than usual, followed by an early, quick flowering. The last substantial rainfall of summer was mid December. January was dominated by ash from the Australian bushfires drifting across and causing some cooler cloudy weather to keep the vineyards green. However, the season warmed up heading into February, meaning the grapes went through veraison in very good, clean condition, and the later part of the season was fairly dry with just a few light showers through March. In the last week or so the nights cooled off, allowing extra time for flavour development heading into harvest. Merlot grapes for The Jules Rosé were picked on 14th March, similar to last year, and thankfully well ahead of the country going into lockdown. The weather played its part superbly and the mild, dry conditions meant that the fruit was harvested in perfect condition.

VINIFICATION

It was an early morning start for The Jules Rosé harvest. Bunches of merlot were picked in the first hours of daylight so that the grapes would stay fresh and flavour-packed in the cooler morning temperatures. Once at the winery, the grapes were crushed and the juice kept in contact with the skins for the briefest of periods to allow the delicious flavours and beautiful pretty pink colour to infuse into the juice. Jules then gently pressed it off the skins and kicked off the fermentation with an aromatic yeast. Temperatures were kept cool to preserve the delicate aromas. At the end of fermentation, the wine was stabilized 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 watermelon, feta and mint, or a traditional Italian caprese salad. It is also fantastic served chilled with raw or lightly cooked shellfish or fish.

COLOUR

This wine is a bright raspberry pink.

NOSE

This rosé wine is bursting with summer fruits: raspberry, pomegranate, papaya and mango sit alongside yummy hints of poached rhubarb and vanilla cream.

PALATE

Fresh and fruit-packed, gorgeous raspberry and pomegranate flavours sit alongside typical notes of strawberries and cream. The delicious juicy acidity and dry finish make this wine an ideal summer's day sipper and will leave you reaching for another glass. Serve chilled.

HARVEST DATE

14 March 2020

VINEYARDS

Merlot; Briant Vineyard,
Gisborne

VARIETIES

100% Merlot

WINE ANALYSIS

Alc. 13.38 %
RS. 3.6 g/L
pH. 3.31
TA. 5.49 g/L

CELLARING

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

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

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