



wineguy.co.nz

wines worth sharing

Jules Taylor 'OTQ' Pinot Noir Rosé 2017

Grape Varietal:	100% Pinot Noir
Growing Region:	Marlborough, New Zealand
Owner / Winemaker:	Jules Taylor

This eye catching 'OTQ Series' is pure quality - and an incredible opportunity for many to enjoy the winemaking skills and foresight of Jules Taylor to craft wines which truly showcase their sense place.

OTQ - short for 'On The Quiet' is a project, where Jules has been trying something a little bit different. With Jules incredible understanding of regional varieties, she has been challenging and pushing techniques to stretch the conventional interpretation of wine styles.

This unique bespoke bottle has a beautiful full-wrap white screen print illustration, which takes its inspiration from the flora and fauna found in Marlborough vineyards. Jules carefully selected the grapes for this Rosé - being sourced from the Branken Hill Vineyard, which is located in the Hawkesbury area of Marlborough's southern valleys. Sometime ago, Jules had identified a special parcel of Pinot Noir tucked away in the eastern corner of the vineyard and saw great promise.

The grapes were hand harvested on the 23rd March in the early hours of the morning. On arrival at the winery, Jules quickly crushed the grapes and left them on their skins for a couple of hours in order to produce the beautiful soft pink colour. The juice had a long and cool fermentation with a selected yeast strain which provided and highlighted the fruits natural freshness in aromas and palate flavours. Finally, she quickly removed the wine from its yeast lees and stabilised; providing brightness and clarity. After a short period - it was bottled on the 10th August and then rested before release.

This rosé has a hypnotizing pink hue and shine in the glass. On the nose it is brimming with lifted summer fruits with pomegranate, raspberry and pink floral notes. This Rosé is brimming with light summer fruits with those pomegranate, cranberry and raspberry dancing on the tongue, along with subtle accents of pink grapefruit and a delicate mineral seam. Immediately captivating, this Rosé exhibits bright and fresh red summer fruits followed by subtle tones of pink watermelon and wild flower petals on the tongue. The palate is compelling and generous - along with showcasing perfect balance between a crisp dryness and its mouth-watering acidity, engaging and vibrantly refreshing - an articulate Rosé. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Jules Taylor 'OTQ' Pinot Noir Rosé has 13.5% Alc. Chill gently and serve in an appropriately shaped aromatic wine glass at 8-9°C.

Cellaring Potential:

Drinking perfectly well this coming season; and over the next 18-20 months.

Food Pairing Suggestions:

Perfect wine pairing with prawns, scallops, sushi & sashimi, salmon and tuna salads, pomegranate and fruit salads and desserts - *enjoy.*

An elegant Pinot Noir Rosé with a vibrant personality.

