

2022 MARLBOROUGH SAUVIGNON BLANC

VINTAGE NOTES

The 2022 season started with a very wet spring following hot on the heels of above average winter rainfall. Budburst was earlier than in 2021, and the vines' potential for the 2022 season was there for all to see! Settled weather in late spring led to a good flowering across all varieties and some high temperatures in January made for healthy canopies that were well poised to carry the fruit through to ripening. Temperatures cooled down leading into harvest and a spell of rain in February made for some slightly nerve-wracking moments. But in the end, in typical Marlborough fashion, the sun came out and the vines worked their magic. Harvest began with the Meadowbank vineyard in the Taylor Pass sub-region on March 16th. The later ripening Awatere Valley performed particularly well this year and contributes a significantly higher percentage of fruit than normal – over 50% of the 2022 Jules Taylor Sauvignon Blanc.

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. Then came the best part; each batch was tasted, and the final blend created! The resulting wine was then cold stabilised, filtered, bottled, and sealed with a screwcap to ensure perfect freshness.

FOOD MATCH

Try it alongside casual fresh sourdough dunked in good quality olive oil and plenty of dukkah, or for a main course try [crispy skinned snapper fillet with warm puy lentils and a herby lemon sauce](#).

HARVEST DATE

24th March - 10th April

VINEYARDS

Southern Valleys, Lower Wairau & Awatere Valley, Marlborough

VARIETIES

100% Sauvignon Blanc

WINE ANALYSIS

Alc. 13.2%
RS. 1.3 g/L
pH. 3.32
TA. 7.02 g/L

CELLARING

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



COLOUR

Very pale yellow.

NOSE

Fragrant notes of elderflower, guava and mint jump out of the glass, followed by hints of oregano and thyme layered with passionfruit and citrus.

PALATE

This in-your-face drop captures the essence of Marlborough Sauvignon Blanc. Concentrated citrusy notes of lime zest and tropical guava combine with a lick of wet stones. The palate is dry and gives way to a lip-smacking, mouth-watering finish.

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

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