



# Winemaker's Tasting Notes

## 2014 MARLBOROUGH PINOT NOIR

  
**JULES TAYLOR**  
W I N E S  
2014  
MARLBOROUGH  
PINOT NOIR

### COLOUR

*Bright cherry red*

### NOSE

*This Pinot Noir is generous on the nose, showing vibrant aromas of cherry and plum mingled with dark fruits and notes of spicy oak.*

### PALATE

*This is a stunning example of Marlborough Pinot Noir with an impressive concentration of flavour and nice firm acid backbone. The wild fermentation along with extended lees maturation in barrel have added complexity and texture to the lovely raspberry and plum characters found on the palate. The finish is dry with a nice touch of dark chocolate and subtle French oak coming through. The wine will continue to develop well over the next 5 years.*

### VINTAGE NOTES

One thing that will be remembered about the 2014 vintage is that it was a "game of two halves". The spring started off with loads of sunshine and good dollops of rain, resulting in strong spring growth and early flower set. As the warm days rolled in and the flowers started to develop into berries, it became apparent that we were in for a very large potential crop and an early vintage. With that in mind we focused all our efforts on manipulating the cropping levels of the vines by careful shoot & fruit thinning.

The weather then cooled down in February, slowing down the ripening of the fruit and postponing the start of harvest by a couple of weeks. This was a blessing in disguise as it allowed for optimum hang time with a "textbook example" ripening window in early autumn. The harvest was a very orderly affair this year with fruit ripening in the "normal" variety order, and most importantly early enough to be harvested before the unseasonable severe rains hit the region.

### VINIFICATION

The grapes for this Pinot Noir were grown in Marlborough's Awatere, Brancott and Omaka Valleys by several producers passionate about the variety. We've harvested the fruit by hand over a 3 week period from mid March as and when optimum ripeness was reached in each block.

At the winery I've used a combination of traditional and modern winemaking techniques in order to incorporate the benefits of both approaches. The fruit was destemmed into small open top fermenters and cold soaked for between 5 and 10 days, then fermented completely using indigenous yeast. Hand plunging during fermentation ensured a good extraction of colour and tannins. Portions of the blend remained on skins post fermentation, while others were pressed at dryness before being transferred to a combination of French oak barrels and stainless steel for maturation. The wine was bottled in March of 2015. I have used screw caps to seal this wine to ensure it arrives with you looking just how I intended it to.

*Jules*

**HARVEST DATE**  
March 2014

**VINEYARDS**  
100% Marlborough  
New Zealand

**VARIETIES**  
100% Pinot Noir

**BOTTLING DATE**  
March 2015

**WINE ANALYSIS**  
Alc. 13.7%  
RS. 1 g/L  
pH. 3.69  
TA. 5.59 g/L