

VINO FINO

Explore a World of Wine

JULES TAYLOR CHARDONNAY 2022



Original price was: \$27.99. ~~\$23.99~~ Current price is: \$23.99.



Product Code:	4733	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.2%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



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TASTING NOTES

Jules has been awarded 2021 NZ Winemaker of the Year by Gourmet Traveller Wine Magazine

Winery notes (2022 Vintage)

"Chardonnay is one of the unsung heroes of Marlborough but also a wine that can divide the room! Jules' take on this variety is a far cry from the big buttery Chardonnay-bombs from the 1990s. Instead Jules prefers a wine with delicate freshness and attractive fruit flavours that express the vineyards in which they were grown. With only 10% new oak and a partial malolactic ferment, this elegant wine that will convert even the most die-hard chardonnay-basher!

This wine is layered with fragrant aromas of red apple, nectarine and lemon peel alongside toasted almond, nougat, a touch of spice and vanilla. On the palate, juicy apple and nectarine flavours are balanced by crisp citrus notes and refreshing acidity. Wild ferment and barrel aging has added complexity, nutty nuances and a weighty texture. The wine concludes in a dry, lingering, elegant finish.

The fruit for this wine came from the two beautiful vineyards in Marlborough's Southern Valleys: Meadowbank Estate in the Taylor Pass and the Anderson Vineyard in the Brancott valley. The grapes were harvested carefully by hand and machine then taken to the winery for fermentation using a variety of techniques. Whole cluster pressed portions went directly into French oak barrels for a wild ferment on high solids. Other portions were tank fermented and some were cold settled and partially tank fermented and then sent to barrels mid-ferment. The yeast lees in the barrels were stirred occasionally over a seven month period to add body and complexity, and the wine underwent full malolactic fermentation to add further complexity.

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After its extended nap in the barrels, the various parcels were blended, stabilised then bottled."

5 Stars & 93/100 Sam Kim, Wine Orbit, December 2022 (2022 Vintage)

"Beautifully styled and inviting, the bouquet shows ripe stone fruit, lemon peel, savoury pastry and hazelnut aromas, leading to a finely flowing palate that's succulent and creamy. Delightfully harmonious with elegant complexity, it's elegantly flavoursome and highly enjoyable. At its best: now to 2027."

4 Stars Michael Cooper (2022 Vintage)

"Already drinking well, the 2022 vintage is an attractive, 'fruit-driven' style. Bright, light lemon/green, it is mouthfilling, with generous, vibrant stonefruit flavours to the fore, hints of biscuity oak and a dry, creamy-textured finish. Priced right."

Reviews for previous vintages below...

Rated Excellent & 94/100 Cameron Douglas MS, January 2021 (2020 Vintage)

"Nicely complex and alluring bouquet with aromas of ripe white and yellow fleshed stone fruits, red apple, quince, honeysuckle and grapefruit. Other aromas stem from oak with scents of vanilla and baking spices - vanilla and a touch of clove. There's a fine toasty quality as well adding complexity and depth. On the palate - weighty, smooth and fine with a satin cream texture, contrasting acidity and bite of oak. Flavours of fruits are at the core with tree, stone and citrus fruits all speaking. Coming into balance, refreshing and lengthy. Youthful, well made and best enjoyed from mid 2021 through 2026."

Yvonne Lorkin, January 2021 (2020 Vintage)

"Seductive aromas of roast, ripe peach and grilled grapefruit merge with crushed almond, a lick of butterscotch and smoke and each sip is a juicy mouthful. Medium bodied and showing refreshing acidity and a long, creamy finish. Yum!"

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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