

JULES TAYLOR CHARDONNAY 2023



\$23.99

Product Code:	4733	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Sub Region:	Southern Valleys	Alcohol:	13.5%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Vegan Friendly



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TASTING NOTES

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

Winery notes (2023 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!

Bright citrus aromas of lemon and mandarin rind combine with white floral blossom notes and crisp, cut apples, all complemented by a touch of toasted almonds and spice. The palate is ripe and juicy with elegant citrus and stone fruit flavours. Wild ferment and barrel aging have added complexity and texture, whilst retaining vivid acidity that leads to a focused, mouthwatering 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. 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 very occasionally over a ten month period to add body and complexity, and the wine underwent full malolactic fermentation to add further complexity."

Reviews for the 2024 vintage below...

VINO FINO

Explore a World of Wine

Rated Excellent & 94/100 Cameron Douglas MS, May 2025 (2024 Vintage)

"A lovely pure fruited bouquet with a core fresh white peach and apple, there's a layer of grapefruit peel then vanilla and nut suggestions stemming from the use of French oak. A fine mineral complexity adds depth and style. Lovey weight and creaminess as the wine touches the palate, satin smooth with contrasting acidity and super fine tannin textures. Well made, youthful, balanced and ready to drink from day of purchase through 2029+."

5 Stars & 93/100 Sam Kim, Wine Orbit, April 2025 (2024 Vintage)

"Elegant and stylish, the wine shows white flesh peach, Gala apple, fig, nougat, and almond characters on the nose. It's finely flowing in the mouth with succulent fruit flavours and creamy texture, beautifully framed by refreshing acidity, making it delightfully appealing. At its best: now to 2029."

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

188 Durham St South,
Christchurch

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