

# VINO FINO

Explore a World of Wine

## JULES TAYLOR CHARDONNAY 2024



**\$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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Wide  
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### TASTING NOTES

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

#### **Winery notes** (2024 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 2023 vintage below...

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## **5 Stars Yvonne Lorkin, February 2025** (2023 Vintage)

"I am LOVING. This. Chardonnay! Jules clearly had a blinder of a vintage in 2023 because this wine absolutely roars with ripe stonefruit and is prickled with pineapple, and luscious lemon and then crammed with creamy cashew and almond notes to flesh out a finish fanging with flavour. Juicy acidity, succulent textures and personality-packed, it's a wine that delivers immense amounts of joy for not much money. I think it totally overdelivers for the price and I want more!"

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## **5 Stars & 93/100 Sam Kim, Wine Orbit, March 2024** (2023 Vintage)

"Gorgeously styled and elegantly complex, the enticing bouquet shows ripe stone fruit, grapefruit, brioche and hazelnut aromas, followed by a finely flowing palate that's succulent and richly textured. Wonderfully composed and harmonious with a persistent, satisfying finish. At its best: now to 2029."

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## **4 Stars Michael Cooper** (2023 Vintage)

"Finely crafted for easy, early drinking, but ageworthy too, the 2023 vintage was grown at two sites in the Southern Valleys, and fermented in tanks and oak barrels. Bright, light lemon/green, it is full-bodied and vibrantly fruity, with fresh, citrusy, slightly peachy flavours to the fore, mealy notes adding a distinct touch of complexity, balanced acidity and a well-rounded finish. Still very youthful, it should be at its best 2026+."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<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