

VINO FINO

Explore a World of Wine

JULES TAYLOR THE JULES ROSÉ 2024



\$22.99

Product Code:	5778
Country:	New Zealand
Region:	Multi Region
Style:	Rosé

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	82% Merlot, 18% Pinot Noir
Natural:	Vegan Friendly



New
Zealand
Wide
Delivery



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orders \$150.00
and over



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TASTING NOTES

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

Winery notes (2024 Vintage)

"The Jules Rosé" is handcrafted for anyone who dares to be different and is all about celebrating your own individual sense of style - But without taking yourself too seriously of course.

Lashings of strawberries, raspberries and rose petals dance on the nose, alongside juicy watermelon with yummy hints of real vanilla ice cream. This dry Rosé packs a punch with strawberry and rhubarb compote flavours filling the palate. A touch of textural creaminess and a dry, refreshing finish make this an ideal summer's day sipper that will leave you reaching for another glass."

Rated Excellent & 93/100 Cameron Douglas MS, January 2025 (2024 Vintage)

"Fragrant and enticing aromatics with tropical fruits and raspberry, a strawberry punch floral lift. A soft wet stone-mineral quality adds breadth. Delicious, nicely dry with a saline refreshing acid line, core fruit flavours reflect the bouquet and a delicate tickle of spritz dances flavours across the palate. Well made with best drinking from 2025 through end of summer 2027."

93/100 Stephen Wong MW, The Real Review (2024 Vintage)

"Light peach colour. Spicy, savoury nose with complex layers of earth and smoke over dark berry and plum fruit. Deep-

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pitched flavours with noticeable weight build on the firmly structured, off-dry and smoky palate. Long, evolving finish. Serious, brooding rosé with just enough acidity and lift to lend refreshment, it will develop in the near-term to unveil more complexity and breadth."

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

"Charming and immediately appealing with sweet strawberry, lemon, apricot, and floral aromas. The palate offers juicy fruit flavours with a rounded mouthfeel and fine acidity, finishing lingering and refreshing. At its best: now to 2027."

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

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Christchurch