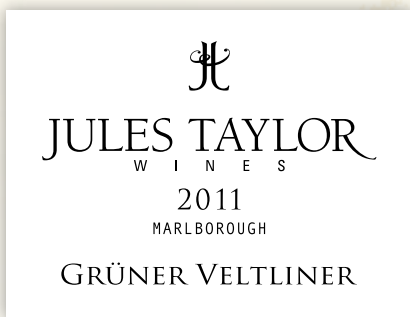




# Winemakers Tasting Notes

## 2011 MARLBOROUGH GRÜNER VELTLINER



### VINTAGE NOTES

The superb 2010 vintage was always going to be a tough act to follow! The 2011 growing season approached this challenge from all angles. The sun shone, it rained, we had dry winds and periods of high humidity - often all in one day! There really seemed to be no settled pattern to the weather at all. The only defining factor to this growing season was that the right thing occurred at the right time. When the vines were flowering the conditions were perfect leading to a very good fruit set. Rain fell at key moments which resulted in soil moisture levels remaining well charged. Then, finally, at the moment that matters most - harvest, we got a good clear run and were able to get all the fruit into the winery in peak condition. Prior to harvest a lot of work took place in the vineyard to manage the vigorously growing canopies along with shoot and fruit thinning to reduce crop loads after the strong flowering. All in all a very hands on season out in the field which has produced great results!

### COLOUR

*This wine has a pale lime colour.*

### NOSE

*A delicately perfumed nose showing peach and floral notes with a hint of orange blossom.*

### PALATE

*The stone fruit theme is carried through to the palate with flavours of white peach and nectarine spiked with mandarin. This wine exhibits a great persistence of flavour and fruit characters show an interesting evolution into a subtle warm spice on the finish.*

### VINIFICATION

Gruner Veltliner, a grape variety originally from the hills of Austria appears to have transplanted itself well down here in Marlborough's maritime climate. Each year we are learning more about the viticultural idiosyncrasies of this grape vine. It's a variety that is proving very rewarding to work with & continues to impress with its interesting aromatics and complex flavour profiles.

All fruit for this wine was hand harvested from two small vineyards in Marlborough in early April 2011. I have gently pressed the berries after chilling the fruit for 12 hours to minimise oxidation during processing. The juice was then cold settled over 48 hours to remove any solids before fermenting with selected yeast strains. The fermentation was kept cool and long to retain the vibrant aromatics. Afterwards I have gently clarified, stabilised and bottled the wine, with a screw cap closure to retain freshness. I look forward to developing a Jules Taylor style for this grape over the years ahead.

I hope you enjoy discovering this year's Gruner Veltliner. As always it is best when enjoyed with great food & good friends!

*Jules*

**HARVEST DATE**  
April 2011

**VINEYARDS**  
100% Marlborough  
New Zealand

**VARIETIES**  
100% Gruner Veltliner

**BOTTLING DATE**  
August 2011

**WINE ANALYSIS**  
Alc. 13.5%  
RS. 3.8 g/L  
pH. 3.36  
TA. 5.2g/L