



## SIGNATURE RED WINE CLUB MAY 2020

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For May we're celebrating women winemakers, and we're thrilled to work with so many in our own portfolio. Historically, women have often been the main work force in the vineyards and the cellars, especially in Europe where iconic images of women picking grapes with wooden baskets on steep hillsides or groups of smiling ladies stomping grapes barefoot after a harvest comes to mind. Today there remains a disproportionate number of women playing a lead role in the production of wine, but thankfully, year after year more women are reshaping the roll of "winemaker" with many also managing the entire operation from the vineyard to bottle shops all around the world as well. For this month's club we chose two wines from wineries that are both owned and operated by women.

Jules Taylor was a key ingredient to the success of Kim Crawford's ubiquitous Sauvignon Blanc as the original winemaker, and her own wines are gaining many accolades and awards. The 2018 Pinot Noir received 90 points from Wine Enthusiast and was included in the Best of The Year list in December 2019. Along with the score they noted "This takes some time in the glass to reveal blueberry and red berry aromas. At their heels are herbal notes, like cocktail bitters, and stony, mineral tones, too. The silky palate is gripped by gentle tannins and filled out by nicely rounded fruit." We recently got in touch with Jules via Zoom and posted her thoughts on the wine online at [www.maritimetasting.com/News](http://www.maritimetasting.com/News).

To complement the Pinot we're including an Etna Rosso from Norwegian winemaker, Anne-Louise Mikkelsen. Strange to think she would find herself feeling at home making wine on Mount Etna in Sicily, but the story begins with her being hired as a consultant for a winery in Sicily to find out why the vineyards weren't thriving. She soon discovered why, and it wasn't the vineyard that was at fault... From this experience she decided she would give making her own wine in Sicily a try, and after an often-frustrating time in mafia country as she navigated the less-than-precise permit infrastructure of the island, she was finally the owner of her own Etna vineyards. She's been making earthy and complex, food-friendly wines ever since, which we thought we would include to complement any meal cooked on the grill during this gorgeous weather we've been having!

### Jules Taylor Pinot Noir 2018



The grapes for this Pinot Noir were grown in Marlborough's Southern and the Waihopai valleys by five local farmers passionate about this variety.

The fruit was predominantly harvested by hand over a three week period from late March as optimum ripeness was reached in each block. At the winery a combination of traditional and modern winemaking techniques was employed in order to incorporate the benefits of both approaches. Portions of the blend remained on skins post fermentation, while others were pressed at dryness before being transferred to a combination of French oak barrels for maturation.

**Variety:** 100% Pinot Noir

**Tasting notes:** A lifted nose packed with aromas of plum and blackberry with baking spices entwined with darker earthy notes. The fruit is up-front and mouth-filling, again with blackberry and plum flavors to the fore. These berry flavors carry through to earthy tones and the wine finishes nicely with hints of spice. This is a lush Pinot Noir with the fruit providing approachability that is backed with a soft acidity and supple tannins.

### Tenuta Di Aglaea Thalia 2015



Thalia is a word of Sicilian dialect and resembles 'look' as in 'look there!' It is also the name of one of the Three Graces in ancient Greek history.

**Variety:** Nerello Mascalese (selection Massale)

**Tasting notes:** The wine is transparent dry strawberry red in the glass, and expresses itself in a light and elegant manner. It opens up perfumed with delicate mineral aromas particular of the lava soil, a firm body, and fresh fruit notes accompanied by gentle tannins - soft and delicate.

Smooth drinking now but if patience permits, even better in five years' time. Thalia goes very well with lighter meat based dishes e.g. pork, veal and poultry. Vegetables like cabbage and spinach, mushrooms, carpaccio, a diverse set of antipasti and pasta dishes are good companions as well as lighter fish dishes.