



WEINGUT

*Karl H. Johner*

## **KAISERSTUHL / BADEN / GERMANY**

# **2008 Kaiserstuhl Spätburgunder (Pinot Noir from Kaiserstuhl)**

### **TASTING NOTE**

Nice red black fruit, lots of cherries, delicate vanilla underlined with a nice spicyness and well integrated oak. The acidity is typical for the vintage, making it feel youthful. Accessible round tannins. Elegant finish with dark berries lingering on.

### **WINEMAKER'S NOTES**

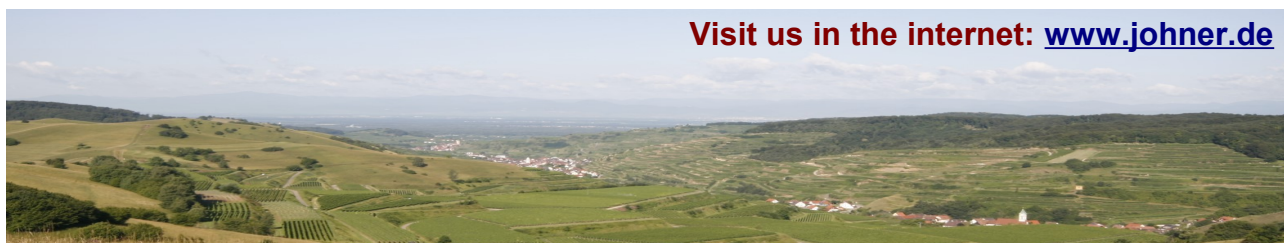
This wine is our entry level Pinot Noir. The grapes grow on our cooler Löss soil sites. We take great care in vineyard management with intensive manual vineyard work like de-leaving and reducing the crop levels. Picking and sorting is done by hand. Skin contact fermentation for 4 weeks followed by a maturing in used oak barrels for 15 months.

### **WINE ANALYSIS**

Fruit:	Pinot Noir
Fermentation:	4 weeks 100% skin contact fermentation
Maturation:	7 years
Alcohol:	13,5 % vol.
Acidity:	5,4 g/l
Residual sugar:	1,7 g/l
Sugar free extract:	29,3 g/l

### **SERVING SUGGESTIONS**

Ravioli with mushrooms, Quiche, roasted or grilled pork



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