



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2008 Blauer Spätburgunder (Pinot Noir)

TASTING NOTE

Dark ruby red in colour. Intense flavours of dark berries and wild cherries with a hint of spiciness and toasty notes. The palate is full and lush, balancing juicy acidity with mature tannins and a silky fruity long finish.

WINEMAKER'S NOTES

The vines grow on Loess soil sites. A lot of manual labour is performed to ensure wonderful ripe and sane fruit, needed to make wonderful Pinot Noir. Intense manual deleafing to gain visual access to the grapes is needed for aeration and cutting down excessive fruit during a green harvest in summer. At harvest, we only have skilled pickers who also do intense sorting.

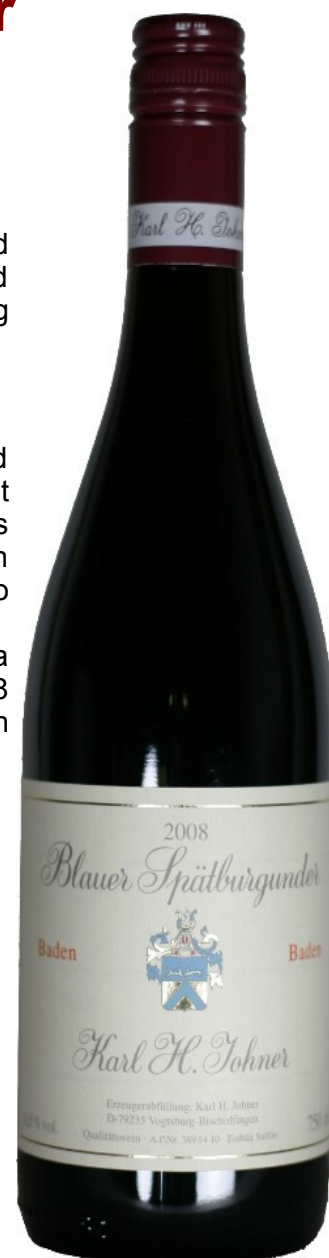
The grapes are fermented on their own skins for 4 weeks followed by a storage in new and used oak barrels for 20 months. The year 2008 rewarded us with an a cool-climate Pinot Noir! The result is a Pinot with an traditional burgundy acidity which assures a long maturation.

WINE ANALYSIS

Fruit:	Pinot Noir (Blauer Spätburgunder)
Fermentation:	4 weeks 100% skin contact fermentation 100% 225l Barriques 20 months
Maturation:	10 years
Alcohol:	13,5 %
Acidity:	5,0 g/l
Residual sugar:	2,2 g/l
Sugar free extract:	29,2 g/l

SERVING SUGGESTIONS

roast lamb, roast beef, quails, poultry, pork



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