



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2005 Blauer Spätburgunder »SJ« (Pinot Noir »SJ«)

TASTINT NOTE

Dark ruby red. Vivid aromas of red cherries and red berries. The palate balances a bright minerality and spicy tones. A Pinot with rich texture, silky tannins and a very long intense aftertaste.

WINEMAKER'S NOTIZ

This grapes were grown on volcanic soil situated in our best vineyard sites. The vines are very old and produce less fruits. To create such a great quality-wine a lot of manual-vineyard work is needed. Deleafing the fruit zone for the aeration and to gain a visual access to the fruits, reducing the crop (green harvest) and to half the remaining grapes are the main essential things to gain ripe and sane fruits. 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 oak barrels for 21 months. Before filling we filter the wine to preserve him for maturation.

WINE ANALYSIS

Fruit:	Pinot Noir (Blauer Spätburgunder)
Fermentation:	4 weeks 100% skin contact fermentation 100% 225l new oak. 21 months
Maturation:	15 years
Alcohol:	14,0 % vol.
Acidity:	5,5 g/l
Residual sugar:	1,0 g/l
Sugar free Extract:	28,5 g/l

SERVING SUGGESTIONS

beef, poultry, rabbits, lamb



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