



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2008 Blauer Spätburgunder »SJ«

TASTING NOTE

Concentrated aromas of ripe cherries, plums, dark berries touched by a light kiss of vanilla and oak aromas. On the palate quite spicy and minerlic with a yet youthful acidity. The tannins are still a bit astringent, showing very slowly a mouthfilling sweetness. All aromas end in a very long discreet finish.

WINEMAKER'S NOTES

The fruits for our Pinot Noir „Selection Johner“ are from our oldest and best situated vineyard sections with pure volcanic soil.

After a break of two years the season 2008 offered us finally grapes for a SJ quality. 2/3 of the crop was reduced exercising the green harvest. The remaining fruits have enjoyed a long hang-time on the vines and could ripen perfectly. Fruits were hand picked and sorted. After 4 weeks skin fermentation the wine aged for 21 months in new oak barrels. We bottled the wine unfiltered to preserve its outstanding character.

WINE ANALYSIS

Variety:	Blauer Spätburgunder (Pinot Noir)
Fermentation:	4 weeks 100% skin fermentation 100% 225l new oak, 21 months
Aging Potential:	15 years
Alcohol:	13,5 % vol.
Total Acidity:	5,0 g/l
Residual Sugar:	1,7 g/l
Sugarfree Extract:	28,5 g/l

SERVING SUGGESTION

roasted hare or turkey, cooked beef, dove



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