



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2007 Pinot Blanc & Chardonnay

TASTING NOTE

The Pinot Blanc & Chardonnay is a typical burgundian type wine, ideally in combination with food. Delicious aromas of limes and lemon blossom are followed by crisp citrus, ripe pineapple and delicate green apples. Well balanced acidity, round and luscious combined with a mineral tension followed by a very subtle oak finish.

WINEMAKER'S NOTES

The Pinot Blanc & Chardonnay fruit parcels in this blend are sourced from a combination of vineyards growing on Loess and on Volcanic soils around Bischoffingen in the heart of the Kaiserstuhl. The vineyards had undergone an intense canopy management, deleafing and green harvest to intensify the mineral character. The fruit was left on the vine until it reached optimum flavour and then harvested and sorted by hand to ensure that only the perfect grapes were used for the wine. Pressing occurred only with whole bunch grapes at a very slow and gentle speed to conserve the maximum Quality. The juice was then cold settled and fermented in 25% 350 l barrels and 75% stainless steel tanks at normal temperatures 18° C to gain great body and a long shelf life. Sterile filtered at bottling and closed with the Stelvin cap to ensure a perfect quality in every bottle and the ability to store the wine for many years to come.

WINE ANALYSIS

Varieties:	85% Pinot Blanc 15% Chardonnay
Fermented and Maturation:	25% 350l oak Barrels 75% Stainless steel tanks.
Aging potential:	5 Years
Alcohol:	13,5 %
Acidity:	6.4 g/l
Residual Sugar:	2.9 g/l
sugar free extract::	25.5 g/l

SERVING SUGGESTIONS:

This wine is best served at 8 – 12° C with fish dishes, seafood, chicken or other lightly spiced foods



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