



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2008 Chardonnay »SJ«

TASTING NOTE

Delicate aromas of candied ananas, citrus and butterscotch. A complex palate with a vivid acidity and a spicy strength. A very longlasting creamy aftertaste.

WINEMAKER'S NOTES

The old vines, planted in 1990, are growing in our top vineyard sites Bischoffinger Steinbuck and Enselberg with volcanic soil. Only a strict vineyard management ensures to vinify a wine of extraordinary quality. We strictly reduce the crop to one grape per shoot. Perfect ripe grapes were hand-picked and sorted. A whole cluster pressing gently removed the juice from the skins and seeds, preserving the fresh and vivid fruit flavors. 50% was fermented in stainless steel, 25% in new oak and 25% in used oak.

WINE ANALYSIS

Variety:	Chardonnay
Aging Potential:	10 years
Alcohol:	13,5 % vol.
Total Acidity:	7,2 g/l
Residual Sugar:	1,3 g/l
Sugarfree Extract:	26,1 g/l

SERVING SUGGESTION

Pasta with shells or cream sauce, Carpaccio of salmon or tuna, lobster
The wine is best served at 8-14°C.



Visit us in the internet: www.johner.de

