



WEINGUT
Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2008 Pinot Gris >SJ<

TASTING NOTE

Complex fruit flavours of ripe pears and melons underlined with a mineralic spiciness reflecting the terroir character of the vineyard. Fullbodied and intense on the palate. A very long and creamy aftertaste with smoky nuances.

WINEMAKER'S NOTES

The fruits are from our oldest vineyard from the Bischoffinger Steinbuck (over 40 years old) 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. A long aging on the lees intensified the elegant and mellow taste.

WINE ANALYSIS

Variety:	Pinot Gris (Grauer Burgunder)
Aging Potential:	5 years
Alcohol:	14,0 % vol.
Total Acidity:	7,1 g/l
Residual Sugar:	1,0 g/l
Sugarfree Extract:	25,8 g/l

SERVING SUGGESTION

cold meat dishes, stews, ratatouille, chesse fondue



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