



WEINGUT

Karl H. Johner

KAISERSTUHL / BADEN / GERMANY

2009 Pinot Noir

TASTING NOTE

Dark ruby red in colour. Intense flavours of ripe cherries and ripe berries with a hint of vanilla. The palate is full and lush and goes on with the fruitiness. The alcohol is nice balanced by the juicy acidity and the mature tannins. A great long lasting finish. A Pinot reflecting the outstanding fruit quality of vintage 2009!

WINEMAKER'S NOTE

The vines grow on Loess soil sites. A lot of manual labour is performed to ensure wonderful ripe and sane fruit, needed to make wonderful Pinot Noir. Intense manual deleafing to gain visual access to the grapes is needed for aeration and cutting down excessive fruit during a green harvest in summer. At harvest, we only have skilled pickers who also do intense sorting.

The grapes are fermented on their own skins for 4 weeks and are aged in new and used oak barrels for 15 months.

2009 we had bad weather during the flowering season. The result was a naturally bad fruit set we favour a lot. The vines were producing less grapes with very small berries. The fruit enjoyed a long hang-time on the vines to ripen perfectly. We picked Pinot fruits with a wonderful concentrated taste. A great low-crop vintage!

WINE ANALYSIS

| | |
|--------------------|---|
| Fermentation: | 4 weeks, 100% skin contact fermentation 225l Barriques 15 months |
| Aging Potential: | 10 years |
| Alcohol: | 14,0 % vol. |
| Total acidity: | 5,0 g/l |
| Residual sugar: | 1,5 g/l |
| Sugarfree extract: | 28,1 g/l |

SERVING SUGGESTION

roast lamb, roast beef, quails, poultry, pork



Visit us in the internet: www.johner.de