



WEINGUT

*Karl H. Johner*

**KAISERSTUHL / BADEN / GERMANY**

## **2009 Saint Patrick »Beerenauslese«**

### **TASTING NOTE**

A perfect wine to match with desserts. Intense flavours of ripe apricots, pears, melons and ananas are touched by a light kiss of caramell and vanilla. A lush wine offering a well-balanced acidity/sweetness mouthfeeling. Enjoy the long finish!

### **WINEMAKER'S NOTE**

Saint Patrick »Beerenauslese« is made from the botrytis Pinot Gris and Pinot Blanc. Most of the fruits are from the single vineyard Bischoffinger Steinbuck (volcanic soil). The healthy fruits picked at the first harvest are for our white »SJ« wines. The noble fruits were pressed in a very gentle and slow way. After pressing we have separated the juice from misty ingredients. The juice was fermented cold in stainless steel to fully capture the fruit components.

### **WINE ANALYSIS**

Varieties:	47% Pinot Gris, 53% Pinot Blanc
Aging Potential:	15 years
Alcohol:	10,5 % vol.
Total Acidity:	9,3 g/l
Residual Sugar:	117,6 g/l
Sugarfree Extract:	45 g/l

### **SERVING SUGGESTION**

creme brulée, cookies, sweet fruit and cream desserts



**Visit us in the internet: [www.johner.de](http://www.johner.de)**