



WEINGUT

*Karl H. Johner*

## **KAISERSTUHL / BADEN / GERMANY**

# **2010 Kaiserstuhl Spätburgunder (Pinot Noir from Kaiserstuhl)**

### **TASTING NOTE**

Nice red cherry aromas with a touch of bramble fruits and nuances of vanilla and oak flavours. The acidity is typical for the vintage, giving it an elegant aging potential. Smooth tannins and lingering impressions of dark berries lead to an elegant supple finish.

### **WINEMAKER'S NOTES**

This wine is our entry level Pinot Noir. The grapes grow on our cooler Löss soil sites. We take great care in vineyard management with intensive manual vineyard work like de-leafing and reducing the crop levels. Picking and sorting is done by hand. Skin contact fermentation for 4 weeks followed by a maturing in used oak barrels for 15 months.

### **WINE ANALYSIS**

Fruit:	Pinot Noir
Fermentation:	4 weeks 100% skin contact fermentation
Aging Potential:	10-20 years
Alcohol:	13,5 % vol.
Acidity:	5,2 g/l
Residual sugar:	1,0 g/l
Sugarfree extract:	27,7 g/l

### **ACCOLADES**

Jancis Robinson gave this wine a score of 16,5 out of 20.

### **SERVING SUGGESTIONS**

Ravioli with mushrooms, Quiche, roasted or grilled pork



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