



WEINGUT

*Karl H. Johner*

## **KAISERSTUHL / BADEN / GERMANY**

### **2011 Weißer Burgunder & Chardonnay**

#### **TASTING NOTE**

Intense fruit flavours of quince, citrus, mirabelle and ananas. On the palate a young and vital acidity. Fresh and long in the aftertaste with a nice mellowed mineralic.

#### **WINEMAKER'S NOTE**

The fruits of the two varieties are from different vineyard lots with loess and volcanic soil. We strictly reduced the crop, cutting down excessive fruits to ensure our high quality level. 2011 we had a cool late summer period, giving us a long hang time on the vines where the fruits were able to ripen slowly and evenly with a balanced acidity and great complexity. We picked later than normal. To capture the vivid fruit flavors, a gentle whole cluster pressing removed juice from skins and seeds. 75 % was fermented in stainless steel tanks and 25% was fermented in used oak.

#### **WINE ANALYSIS**

Varieties:	68% Pinot Blanc 32% Chardonnay
Fermentation:	25% in 350l Barriques, 75% stainless steel
Aging Potential:	5 years
Alcohol:	14,0 % vol.
Total Acidity:	5,5 g/l
Residual Sugar:	0,7 g/l
Sugarfree Extract:	20,0 g/l

#### **SERVING SUGGESTIONS**

fish, sea food, light meat or poultry dishes with veggies.  
The wine is best served at 8-14°C.



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