



JOHNER

Estate

Wairarapa / New Zealand

2012 Pinot Gris

TASTING NOTE from Raymond Chan, Wine Orbit October 2012

Bright straw-yellow colour with slight green hues, pale on edge. The nose is softly full with light white stonefruit and apple aromas with notes of flinty lees work and a little oak spiciness. Dryish to taste, stonefruit flavours are complexed by nutty oak and some flintiness, and form a smooth and rounded palate with a near unctuous mouthfeel. The acidity contributes a slipperiness and the flavours flow to a savoury finish with stonefruits and earth. This is a smooth, near unctuous Pinot Gris with subtle stonefruit and mineral interest. Match with Mediterranean fare over the next 3-4+ years. Wairarapa fruit fermented to 13.5% alc. and 6 g/L rs, the wine aged 3 months on less, 50% in seasoned 330 L oak barrels. Scoring 17.5+/20 points.

WINEMAKER'S NOTE

Each season is different, 2012 was the coolest season recorded in New Zealand until now. The cool spring resulted in a lower than average fruit set on the vines. 2012 had lower sunshine hours which meant that picking was delayed by 2-3 weeks. The month of April with lots of sunshine and cool nights helped us to ripen off the grapes.

SERVING SUGGESTION

Salad with duck breast, warm and hot vegetable dishes, beef carpaccio and medium creamy cheese.



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