



JOHNER

Estate

Gladstone/ Wairarapa / New Zealand

2012 Sauvignon Blanc - Single-Vineyard

TASTING NOTE from Raymond Chan, Wine Orbit Oct 2012

Sauvignon Blanc fruit from the 'Johner' vineyard fermented to 13.1% alc and 4 g/L rs, the wine aged on lees 3 months, 10% in seasoned 330 L oak barrels. Bright, pale straw-yellow colour with green hues, pale on rim. This has a soft and restrained nose, with tightly bound aromas of white stonefruits and limes, with subtle nuances of herbs, minerals and flinty lees work. Dry to taste, flavours of minerals and gooseberries are presented with restraint, but there is an underlying juiciness enhanced by racy acidity. The palate has good weight and presence, and a fine textural line leading to a dry, moderately long finish with hints of tropical fruit. This is a restrained Sauvignon Blanc with soft, fine textures and good weight. Match with seafood and poultry over the next 2+ years. Scoring 17.0/20 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. After fermentation the wine aged for 3 months on the yeast. The bottling was done in December 2012.

Wine Analysis

Alcohol: 13%

Acidity: 8,3 g/L

Residual Sugar: 3,87 g/L

Sugar free extract: 27.1 g/L

SERVING SUGGESTIONS

Enjoy as an aperitif, seafood, dishes with citrus and fennel, goat cheese with herbs



Please visit our website: www.johner-estate.com

