



JOHNER

Estate

Gladstone / Wairarapa / New Zealand

2010 Pinot Noir Reserve

TASTING NOTE from Raymond Chan Wine Orbit October 2012:

Pinot Noir fruit from the oldest vines in the 'Johner' vineyard, fermented with 10% whole bunch to 14.0% alc., the wine spending 2 weeks on skins and aged 12 months in 50% new oak barrels. Deep hearted garnet-red colour with a light bricky edge. The nose is very solid, dense and weighty, packed with aromas of savoury black and red berry fruits, showing whole bunch work, unfolding layers of mushroom, dried wood and stalk, with earthy complexities. Full-bodied, solid and dense in mouthfeel, ripe dark berry fruit flavours with savoury herb, game and spices show with richness and sweetness. The fruit is supported by fine-grained, firm tannins and acid tension. A little alcohol warmth drives the palate, and the wine finishes with a sustained and concentrated finish of savoury herb and secondary undergrowth flavours. This is a powerfully concentrated and rich Pinot Noir with layers of savoury complexities. Match with slow-cooked red meat game dishes over the next 5-7 years. scoring 18.5-/20 points

WINEMAKER'S NOTES

The 2010 season has been very cool and wet. Late flowering and cool temperatures brought us a bad fruitset and low yields. To produce a high quality red wine a lot of intensive manual vineyard work was necessary. The fruit for this wine were hand picked from the late April until the beginning of May, in the winery the berries were selected again on a sorting table to ensure that only the same berries are used to make this wine. We bottled the wine unfiltered in December 2012.

WINE ANALYSIS

Alcohol: 14% vol.

Acidity: 4,8g/l

Total Sugars: 0.58 g/l

Total Dry Extract: 27,7 g/l

SERVING SUGGESTIONS: grilled veal, beef, pigeons & lamb

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

