



# JOHNER

*Estate*

## 2010 Pinot Noir Gladstone

### **TASTING NOTE from Raymond Chan Wine Orbit February 2013:**

The second bottling of this wine. Lot 0110gd. Fruit from the home 'Johner' vineyard fermented to 14.0% alc. with 10% whole bunch, the wine spending 2 weeks on skins and aged 12 months in 30% new French oak barrels. Even ruby-red colour, a little lighter on rim. This has a lively, vibrant and fresh bouquet with dark red berry fruits along with red floral perfumes and fresh herbal interest, along with earth and smoky nuances harmoniously entwined. Medium-full bodied, vibrant and full-flavours of dark red berry fruits show with dark, savoury, sappy herbs, game and smoky oak. Fine, supple tannins provide structure and balance, and the palate is enlivened by crisp acidity, carrying the flavours to a moderately long, red berry fruited, game and smoke nuanced finish. This is a flavoursome and lively Pinot Noir with dark berry fruit, and herb and smoky interest. Match with herb-marinated wild pork and duck dishes over the next 5-6 years. Scoring 17.5/20 points.

### **WINEMAKER'S NOTE**

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. The wine spending 2 weeks on skins and for 12 months aged in 30% new and 70% used French oak barrels. It was bottled without filtration in December 2012.

### **WINE ANALYSIS**

Alcohol: 13,5 %

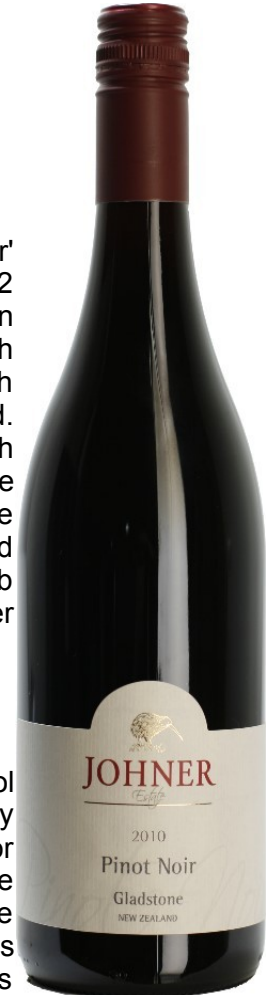
Acidity: 4,8 g/l

Residual sugar: 0,61 g/l

Total dry extract: 27, 4 g/l

### **SERVING SUGGESTION**

Herb-marinated wild pork, duck dishes & grilled salmon



**Please visit our website: [www.johner-estate.com](http://www.johner-estate.com)**

