



**JOHNER**  
*Estate*

**Wairarapa / New Zealand**

## **2010 Moonlight Pinot Noir**

### **TASTING NOTE**

The second tier Pinot Noir for Johner Estate, made from young vines. Light ruby-red in colour, this has a full, firm and robust nose of red cherry and berry fruits, along with herbs and floral perfumes. Soft and full on the palate, this has flavours of plum jam, cooked dark red fruits, game and earth, with autumnal nuances. The modest extraction has resulted in a suppleness which allows the sweetness of the fruit to feature. Up-front and accessible, this is an easy to drink, simple red to match with pasta, pizza and most red meat dishes over 2-4 years.

### **WINEMAKER'S NOTE**

Each year we are extracting the several Pinot Noir lots separately prior to blend them after their complexity and density. For the Moonlight Pinot Noir we blend the most accessible and fruity styles. To produce a high quality Pinot a lot of intensive manual vineyard work like de-leaving and reducing the crop is necessary. We do handpicking and select the berries again on a sorting table in the winery to ensure that only the sane berries are manufactured to wine. The fermentation on the skins took four weeks to extract the colour and supple tannins. After fermentation the wine was aged for 12 months in used oak. We bottled the wine unfiltered in June 2010.

### **WINE ANALYSIS**

Alcohol: 13,5 %

Acidity: 5,3 g/l

Residual sugar: 1,5 g/l

### **SERVING SUGGESTION**

pasta, Pizza und leichten Fleischgerichten.

Die optimale Trinktemperatur liegt bei 15 – 18° C



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

