



Johanneshof Cellars 2017 Marlborough Gewürztraminer



Johanneshof Cellars was established in 1991 and is jointly owned and operated by Warwick Foley from Marlborough and Edel Everling, a fifth generation winemaker from Ruedesheim, in Rheingau. Both winemakers trained in this world-famous wine area in Germany.

All grapes are hand-harvested from sustainable vineyards and fermented in small tanks or barrels with minimal intervention to ensure the highest quality. The winery has a formidable reputation for its Aromatic varieties namely Gewürztraminer, Riesling and Pinot Gris and Sauvignon Blanc, Pinot Noir, Noble Late Harvest Riesling. The quality of wines produced is reflected in the many awards Johanneshof has received over time.

One of the most prestigious awards received for a previous Vintage (2004) of this wine is the international Trophy for 'Champion Aromatic White Wine in the World' at one of the world's largest wine competitions 'Decanter World Wine Awards' in London (2005).

Johanneshof's Gewürztraminer is considered a benchmark for this variety in New Zealand.

It has been included in Air New Zealand's 'FINE WINES OF NEW ZEALAND' list of 'Iconic New Zealand' wines every year since its inauguration in 2016.

Johanneshof Gewürztraminer has been one of only two wines of this variety to be named a 'SUPER CLASSIC WINE OF NEW ZEALAND' by Michael Cooper's Buyers Guide to New Zealand Wines" every year since 2011.

"Totally seductive and delicious; the gorgeous bouquet shows mango, rockmelon, rose petal and spice aromas, leading to a concentrated palate that is plush and velvety. The wine offers terrific fruit purity, richness and intensity, wonderfully enhanced by silky texture and refreshing acidity. Another classic offering from Johanneshof. Style: Off-dry. At its best: now to 2022."

Wine Orbit - May 2018 – 95/100 points - 5 stars

"Full, even yellow colour with light lemon-gold hues. The nose is taut and elegant in presentation with intense and penetrating fruit aromas of exotic florals and Turkish Delight melded with piquant floral and root-ginger notes, along with nuances of herbs, spices and musk. The nose is firmly concentrated. Medium in sweetness and medium-full bodied, the palate has a concentrated heart of exotic florals, tropical fruit and Turkish Delight, root-ginger, cool florals and herbs, with nuances of spice and musk. The palate is subtly rich and has an unctuous suggestion, with soft acidity adding to the roundness. The palate is smooth-flowing with an underlying core and line, leading to a lingering finish of spices, ginger and herbs. This is an intense and tightly-bound medium Gewürztraminer with flavours of exotic florals, root-ginger, herbs, spices and musk on a smooth palate. Match with Asian and Middle Eastern cuisine over the next 4 years. Fruit from the Lower Wairau Valley, fermented in stainless-steel to 13.5%."

Raymond Chan Wine Reviews - May 2018 - 18.5/20 - 5 stars

Technical Data

100% Hand harvested
Residual sugar 15 g/l
Alcohol by Volume 13.5%
Standard drinks 8.0
Total Acidity 4.8 g/l

