



Johanneshof Cellars 2017 Marlborough Pinot Gris



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 Rüdesheim, 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 interference 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 including the International Trophy for 'Best Aromatic White Wine in the World' at one of the world's largest wine competitions 'Decanter World Wine Awards' in London (2005).

"Immediately engaging aromas of apples and pear with both fresh and baked version suggested; a core of stony minerality and Alsace-like citrus peel. Just dry on the finish with flavours that reflect the nose; fine line of acidity and citrus spice to finish. A lovely example."

Cameron Douglas, Master Sommelier – March 2018 – 91/100 points

"Beautifully fruited and immediately appealing, the bouquet shows baked apple, pear, rockmelon and fragrant spice aromas, followed by a succulent palate that is fleshy and rounded. The wine offers lovely fruit intensity and silky texture, wonderfully supported by refreshing acidity. Off-dry. At its best: now to 2021."

Wine Orbit – Feb 2018 - 93/100 points - 5 Stars

"Bright straw-yellow colour with pale golden hues, and a hint of blush, lighter edged. The nose is softly full with aromas of ripe yellow stonefruits, along with an amalgam of honeysuckle, exotic yellow florals, spices, and subtle steely-mineral nuances. Off-dry to taste and medium-bodied, the palate has up-front and elegantly concentrated, vigorous flavours of yellow stonefruits, tropical fruits, honeysuckle, yellow florals and exotic spices. The mouthfeel is lively with good acid energy and the wine has good presence and breadth. The wine carries along a fine phenolc-threaded line to a light, sustained finish of exotic fruits and honey. This is an up-front, vibrant, off-dry Pinot Gris with yellow stonefruit, tropical fruits honey and exotic spices. Serve with Middle Eastern fare over the next 3 years."

Raymond Chan Wine Reviews - 4 Stars Feb 2018

Technical Data

100 % Pinot Gris
100 % Marlborough fruit
100% Hand Harvested
Residual Sugar: 7.0 g/l
Total Acidity: 5.6 g/l
Alcohol by Volume: 13.5 %
Standard Drinks: 7.9

