



Johanneshof Cellars Marlborough 2008 Methode Traditionnelle EMMI Brut

Johanneshof EMMI 2008 was named after our owner Edel's mum and is our newest release (Feb 2016)

Viticulture

Emmi Methode Traditionnelle Brut is a cuvee predominately of Pinot Noir & 25% Chardonnay, made from hand harvested Marlborough grapes. 50 % coming from the Wairau Valley and 50% from the MAYBERN vineyard at Koromiko. This vineyard is close planted in a Champagne clone of Pinot Noir on a 30 degree Northwest facing slope, Marlborough's first steep vineyard site. No irrigation is used and the soil type being pretty much straight sandstone, it is the only vineyard in Marlborough planted on Kenepuru soils.

Vinification

A percentage of Emmi is fermented & aged in old French oak to enhance its complexity. Using traditional methods we fermented & aged it in its original bottle and left it on its yeast lees for more than five years. The 2008 vintage was left 6 years and 10 months on lees before disgorging in January 2016. Emmi is hand turned & disgorged in our Underground Cellars at Koromiko.

Tasting Notes

With a golden colour and tiny, persistent beads, Johanneshof EMMI is a gloriously rich and complex wine, the beautifully fragrant bouquet shows dried fig, brioche, hints of strawberry and bread yeast characters. The palate is buttery and nutty with excellent weight and intensity. Flavours of truffle, apple and lemon are beautifully supported by its velvety texture, leading to a gorgeous silky finish."

Technical Data

100 % Marlborough fruit
Hand Harvested
75% Pinot Noir
25% Chardonnay
Residual Sugar: 5 g/l
Total Acidity: 6.9 g/l
Alcohol by Volume: 12.5 %
Time on Lees: 6 years, 10 months