



Johanneshof Cellars New Dawn 2010 Methode Traditionnelle



Johanneshof Cellars Methode Traditionnelle New Dawn is a Rose, solely made from hand harvested Marlborough Pinot Noir. Fermented and aged in French oak barrels 20 metres deep in our underground cellar, the wine undergoes the secondary fermentation in the bottle. It stays on its lees for a minimum of two years until we transfer each bottle to the French riddling racks to turn it by hand every day for several weeks before removing the yeast by disgorging it on site. The Proceeds from the sale of this wine will be donated by Johanneshof Cellars to our local Cancer Society to support and assist people affected by cancer in Marlborough. As they go into survivorship, the new life they have been given, will be like a New Dawn.

New Dawn features the classic salmon colour of a traditional Methode Traditionnelle rose. The bouquet of strawberry is attractively biscuity. Strawberry and apple flavours persist on the palate with yeasty, toasty characters, culminating in a creamy finish. With 12 g/l residual sugar New Dawn is brut in style.

“Made from pinot noir, the wine was matured on lees for two years. A charming rosé, the bouquet shows floral, citrus, yeast and a hint of red cherry notes. It's vibrant and crisp on the palate with delicate flavours and a fine, lengthy finish.” Wine Orbit March 2013

★★★★ 88/100 Sam Kim, Wine Orbit March 2013

