



2018 Johanneshof Cellars Noble Late Harvest Riesling

This richly botrytised style is Edel and Warwick's homage to the great noble wines of Germany called 'Trockenbeerenauslese' (Dry Berry Selection). Trockenbeerenauslese is the most concentrated of four levels of botrytised wines in Germany, starting with 'Spaetlese'.

The botrytised style of 'Spaetlese' (Late Harvest) was first detected in 1775 in the vineyards of former abbey and winery 'Schloss Johannisberg' in the highly acclaimed 'Rheingau' area. Rheingau is still setting the bar high for sweet dessert wines of this styles in the world of wine.

This is also where one of our winemakers, Edel grew up and acquired her winemaking degree and it is most poignant for Johanneshof to receive the following review from one of the world's most recognised wine reviews, '**Robert Parker's The Wine Advocate**':

"The amber-hued 2018 Noble Late Harvest Riesling offers up aromas of truffled honey, orange marmalade and apricot preserves. Rich and powerful, this full-bodied sweet wine seamlessly marries together its alcohol (11.5%) and residual sugar (178 grams per liter) without any sense of warmth or cloying, as the stickiness is all cleaned up on the finish by vibrant, ripe-citrus acidity. It's one of the very few New World wines I've tasted that can compare to a German Beerenauslese or Trockenbeerenauslese. I suspect it will keep for decades, but there's no real reason to wait." 96/100 Pts

Joe Czerwinski, Robert Parker's The Wine Advocate, 23 April 2021

Serve with crème brûlée, apple pie or apricot crumble, or as Joe suggests with a salty cheese like Stilton. Drink 2021-2030 or beyond..

Technical Data:

Vintage 2018, Released October 2019

100 % Riesling, botrytised, 100 % Marlborough hand harvested fruit

Harvested at 45 Brix/191 Oechsle

Residual sugar: 178 g/l, Total Acidity 9.5 g/L

Alcohol by Volume: 11.5 % , Standard Drinks: 3.3

Produced and Registered Sustainable New Zealand Wine

