

## Karl Johner Estate Pinot Noir, Baden

£31.50



<b>Vintage:</b>	2014
<b>Bottle Size:</b>	75cl
<b>Alcohol %:</b>	13.5%
<b>Country:</b>	Germany
<b>Description:</b>	Deep ruby in colour, with a nose of mature red berry fruit, garrigue spice and typical mineral notes, leading to a fresh, clean palate of red currants, raspberries, cherries and cloves, with fine grain oak tannins, moderate acidity and a long, mineral driven finish.
<b>Cepages:</b>	Pinot Noir
<b>Group:</b>	Germany
<b>Sub group:</b>	Baden
<b>Colour:</b>	Red
<b>Closure:</b>	Screwcap
<b>Producer:</b>	
<b>Website:</b>	<a href="http://www.johner.de">www.johner.de</a>
<b>Organic/Bio Status:</b>	
<b>Food / cocktail match:</b>	Karl Johner suggests ravioli with mushrooms as a good match for his Kaiserstuhl Pinot Noir
<b>Food / cocktail recipe:</b>	
<b>Press</b>	
<b>Awards</b>	
<b>Other Info:</b>	Established in 1985 after working for ten years in the English wine industry, Karl Heinz Johner and his wife Irene founded a small estate in their home village 'Bischoffingen' in the Kaiserstuhl. His focus was on the Burgundian styles - wines full of structure and pure elegance. This Pinot Noir is from special vineyards growing on volcanic ash soils. One part is from a 30 year old Block on the Oberrotweiler Eichberg. The other part from 10 year old Burgundy Clone vineyards growing on the Oberrotweiler Eichberg and the Bischoffinger Steinbuck. The vineyards

have undergone intense canopy management, with careful selection of grapes come harvest time. Stored in 100% new oak barrels for 18-21 months, it is then sterile filtered at bottling and closed with the Stelvin cap to ensure a perfect quality in every bottle and the ability to store the wine for many years to come.