

Johanneshof Blanc de Blancs Methode Traditionnelle Brut NV

The Story

Johanneshof Cellars is a small artisan boutique winery producing wines from hand harvested grapes only sourced from their vineyards and growers in Marlborough on New Zealand's South Island.[Text Wrapping Break]It is jointly owned and operated by Edel Everling a fifth generation winemaker from Ruedesheim, Rheingau, Germany and Warwick Foley from Marlborough. Both winemakers trained in the world-famous wine area of Rheingau in Germany, where Edel studied for her degree in viticulture and oenology at Geisenheim University while Warwick was a guest student there. They continued to work for renowned wineries in Germany and New Zealand before setting up Johanneshof Cellars in 1991.

The Vineyard

Warwick and Edel make all wines on site combining the traditions of the art of winemaking with modern technology. Their principals are to crop at a very low level to enhance fruit quality and flavours, harvesting the grapes prodomantly by hand and interfering as little as possible with vines and wines. The estate vineyard is close-planted in European tradition and not irrigated. The winery is build multi-levelled to utilise gravity rather than pumping wines. A modern laboratory ensures control of fermentations but is not seen as a substitute to regular organoleptic evaluations of the wines.

Johanneshof's adoration for Europe's century old wine culture led Edel and Warwick to establish New Zealand's first underground rock cellar tunnelled into solid sandstone, 50 meters long and 20 meters deep underground..

Winemaking

Grapes were hand crafted. After the secondary fermentation in the bottle, the wine was left on its lees for seven years until degorging this year. [Text Wrapping Break]The delicate floral nose leads to an elegant palate of citrus and stonefruit characters. The long lees contact has generated nutty and toasty flavours with very fine beads. The texture is smooth and creamy with a lasting dry finish.



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Tasting Note

Raymond Chan:

"Bright, light yellow colour with a little depth, paler on edge, the bubbles moderately fine and persistent. The bouquet is very elegant and refined with a concentrated core of white stonefruits and white florals, revealing citrus fruit elements and hints of minerals. The fruit is harmoniously entwined with delicate bread-y-yeasty autolysis, with suggestions of nuttiness and toasted brioche. Dry to taste and medium-bodied, the palate has softly concentrated flavours of white stonefruits and white florals, integrated with soft bread-y-yeasty autolysis. The flavours have an aromatic lift and the palate flows with good acid energy along a fine-textured line, leading to a lingering, dry finish. This is an attractively elegant, finely concentrated Blanc de Blancs method with fragrant white floral and stonefruit flavours integrated with subtle autolysis."

Cameron Douglas, Master Sommelier:

"Bold and very expressive bouquet with a full autolysis and toasty attack. Aromas and flavours of apple, pear, peach and strawberry. Dry and lengthy with a refreshing mousse highlighting a lemon pith and mandarin note. The finish suggests a floral and strawberry lift. Drink now and through 2024."

Alcohol Percentage	13 %
Residual Sugar	9 g/L
T.A.	
Aging Potential	7 + years



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