



Johanneshof Cellars 2016 Marlborough Pinot Noir Maybern Single Vineyard Reserve



'Maybern' is a tribute to May and Bernard, Warwick's parents. From our steep home vineyard "Maybern" situated above the underground cellar, this single vineyard wine is a labour of love.

Our estate vineyard 'Maybern' was first planted by Warwick as a teenager in 1977, just four years after Montana planted the first substantial grape area in Marlborough. In 2000 the vines were replaced by Pinot Noir Dijon and 115 clones. Maybern is Marlborough's first steep hillside vineyard, planted on a 30° North-West facing steep slope and sits 20 meters above the underground cellar.

It is close planted at 1.2m x 1.7m and dry farmed, using no irrigation. The soil type is the Kenepuru soils which is a high iron content sandstone. Using sustainable principals this unique vineyard is managed with minimum mechanical intervention.

Hand harvested grapes are allowed a wild ferment using indigenous yeast with 15% whole bunches with ripe stalks and seeds. Cold maceration for 2 days then fermented for 2 weeks, punching down 3 times a day by hand in 1.3 tonne open fermenters. The wine was put through malolactic fermentation in tank then transferred to our underground cellar to age in French barrels, of which 30% was new oak. The wine aged in oak for 11 months. Minimal filtration was used before bottling in April 2018.

Be seduced by the nose of raspberries, cherries and strawberries. This is a powerful Pinot Noir with earthy and savoury characters of wild mushrooms and spice with a touch of smoke and a long lingering finish the soft grape tannins allow this wine to age but also to pass perfectly with food.

"This is spicy and savoury with lovely sweet berry undertones, displaying dark cherry, cranberry, smoked game, dried herb and warm spice notes on the nose. The palate is beautifully weighted and elegantly textured, delivering delightful fruit intensity together with sensual mouthfeel, finishing persistent and engaging."

Wine Orbit - May 2018 – 93/100 points – 5 Stars.

Technical Data
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100% Hand Harvested
Marlborough Pinot Noir
Total acidity 5 g/l
Standard drinks 8.5
Alcohol by Volume: 14.5%

