



Johanneshof Cellars 2009 EMMI Methode Traditionnelle Brut

Johanneshof EMMI 2009 was named after our owner Edel's mum and is our newest release Methode Traditionnelle.

Viticulture

Emmi Methode Traditionnelle Brut is a cuvee of 75% Pinot Noir & 25% Chardonnay, made from hand harvested Marlborough grapes. 50 % coming from the Wairau Valley and 50% from the MAYBERN vineyard at Koromiko. This vineyard is close planted in a Champagne clone of Pinot Noir on a 30 degree Northwest facing slope, Marlborough's first steep vineyard site. Maybern was first planted in 1978. No irrigation is used and the soil type being pretty much straight sandstone, it is the only vineyard in Marlborough planted on Kenepuru soils.

Vinification

A percentage of Emmi is fermented & aged in old French oak to enhance its complexity. Using traditional methods it was tiraged March 2011 fermented & aged it in its original bottle and left on its yeast lees. The 2009 vintage was left 7 years on lees before disgorging in March 2018 Emmi is hand turned & disgorged in our Underground Cellars at Koromiko.

"Complex and developing bouquet with a mark of individuality - distinctive autolysis leading aromas of baked apple, peach and gingernut. Dry on the palate with a crisp and complex texture; flavours reflect lemon peel, peach and red apple. fine coarse silk mousse, lengthy and intriguing finish. Drink now and through 2026."

Cameron Douglas, Master Sommelier – April 2018 – 94 points / 100

"Wonderfully complex and soothing, this refined methode traditionnelle displays gorgeous aromas of lemon peel, fig, almond, oatmeal and mushroom with yeasty undertones. The palate is concentrated and expansive with elegant fruit flavours and mouth-coating texture, brilliantly supported by perfectly pitched acidity, finishing impressively long and seamless."

Wine Orbit May 2018 93 points / 100 – 5 stars



Technical Data

100 % Marlborough fruit, Hand Harvested

75 % Pinot Noir 25% Chardonnay

Residual Sugar: 4.0 g/l Alcohol by Volume: 12.5 %

Tirage date: March 2011

Disgorged March 2018, to be continued in small batches "Recently Disgorged"