



## Johanneshof Cellars Non Vintage Blanc de Blancs Methode Traditionnelle Brut

“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.”

**Cameron Douglas, Master Sommelier – April 2018 - 92 points / 100**

“Gloriously complex and engaging, the bouquet shows ripe apple, stone fruit, lemon peel and yeasty characters. The palate is equally gratifying with creamy mouthfeel and terrific mid palate weight, brilliantly structured by perfectly pitched acidity. Multi-layered, splendidly composed and impressively long.”

**Wine Orbit Nov 2017 94 points / 100 – 5 stars**



“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 bready-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 bready-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. Serve as an aperitif and with canapes over the next 3+ years.”

**Raymond Chan Wine Reviews Nov 2017 – 5 stars**



### Technical Data

100% Marlborough fruit, hand harvested

100% Chardonnay

Residual sugar: 9 g/l

Tirage date: March 2011

Disgorged March 2018, to be continued in small batches “Recently Disgorged”