



2011 Johanneshof Cellars Marlborough Noble Late Harvest Riesling

"Golden, with a richly honeyed bouquet. Strongly botrytised style, with honey, raisin and apricot flavours, concentrated and oily. 'Decadent', enthused one judge." *Winestate March/April 2013*

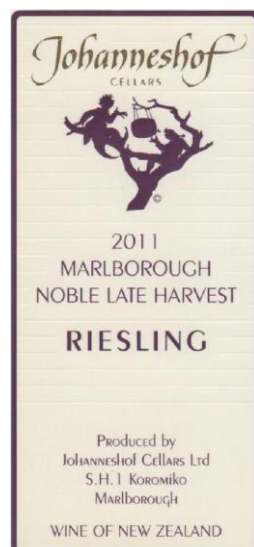
"Bright golden yellow colour with some orange hues, lighter on rim. The bouquet is softly concentrated with aromas of ripe apricots, tangerines and marmalade infused with honey, musk and talc botrytis notes. This gently unfolds its layers of aromatics. Very sweet to taste, waves of rich and decadent flavours of ripe citrus fruits, apricots, marmalade and honey are entwined with musky botrytis. This is subtly opulent and builds with an unctuousness, the mouthfeel lusciously rich and seamless. The underlying acidity is soft, and enhances the roundness on palate, but has the drive to lead to a very long, lively finish with harmoniously integrated nuances of caramel and honey. This is a seamless and gently unctuous Riesling dessert wine to serve with panna cotta, crème caramel and crème brulee." *Raymond Chan May 2013*

"Moderately deep golden colour. Very sweet and obviously developed Riesling with grapefruit marmalade, honeycomb and crème brulee characters. Plenty of botrytis influence help drive this rich wine although the Riesling character is still evident." *Bob Campbell 2013*

"Made from late-harvested Riesling grapes affected by Botrytis, from a single Marlborough vineyard. This displays a highly concentrated nose packed with honeyed lemon and lime. Very opulent, the palate has delicate flavours of apricot, almond and tropical fruit." *TizWine.com June 2013*

"The 2011 vintage is gold/green, with concentrated honey and apricot flavours. A strongly botrytised style, it is sweet but not super-sweet, with good acid spine and excellent harmony and richness." *Michael Cooper June 2013*

- 4.5 stars *Winestate March/April 2013*
- 5 stars *Raymond Chan Wine Reviews May 2013*
- 4 stars *BobsWineReview.com 2013*
- 4 stars *TizWine.com June 2013*
- 4.5 stars *Michael Cooper June 2013*



Technical Data

100 %Riesling 100 % Marlborough fruit Hand Harvested
Total Acidity: 8.4 g/l Ph: 3.6 Residual Sugar: 150 g/l
Alcohol by Volume: 10% Standard Drinks: 2.9