



2017 Johanneshof Cellars Marlborough Maybern Pinot Noir Rosé

Johanneshof Cellars was established in 1991 and is jointly owned and operated by Warwick Foley from Marlborough and Edel Everling, a fifth generation winemaker from Rüdesheim, in Rheingau. Both winemakers trained in this world-famous wine area in Germany. All grapes are hand-harvested from sustainable vineyards and fermented in small tanks or barrels with minimal interference to ensure the highest quality.

The winery has a formidable reputation for its Aromatic varieties namely Gewürztraminer, Riesling and Pinot Gris and Sauvignon Blanc, Pinot Noir, Noble Late Harvest Riesling. The quality of wines produced is reflected in the many awards Johanneshof has received over time including the International Trophy for 'Best Aromatic White Wine in the World' at one of the world's largest wine competitions 'Decanter World Wine Awards' in London (2005).

"Brightly fruited and nicely lifted, the bouquet shows ripe apple, orange peel, raspberry and floral characters with a hint of spicy complexity. The palate delivers lovely fruit intensity and fine texture, elegantly complemented by crisp acidity. It is flavoursome and highly enjoyable. At its best: now to 2019."

Wine Orbit – 4.5 Stars – 90/100 points Feb 2018



"Bright peach-pink colour with some depth, lighter on the rim. The nose is fresh with vibrant and fragrant aromas of strawberries and cream with quince notes, along with subtle red florals and some confectionary elements. Off-dry to taste and medium-bodied, the palate has lively, aromatic fruit flavours of strawberries and cream with red floral notes and strawberry confectionary. The fruit possesses richness and lusciousness, and is enlivened by fresh, lacy acidity. The mouthfeel is bright and mouthwatering, and the wine flows smoothly a very fine-textured line, leading to an elegant, vibrant floral-nuanced finish. This is a lively and juicy strawberries and cream fruited, off-dry rosé with floral and confectionary notes. Serve as an aperitif, with canapés and Asian cuisine over the next 2 years. Pinot Noir fruit from the 'Maybern' vineyard crushed to press, gen 3 hours skin contact and fermented in stainless-steel."

Raymond Chan Wine Reviews – 4 Stars Feb 2018



Technical Data

100 % Pinot Noir 100 % Marlborough fruit 100% Hand Harvested
Residual Sugar: 3.5 g/l Total Acidity: 5.9 g/l
Alcohol by Volume: 13.0 % Standard Drinks: 7.7

