



Johanneshof Cellars 2008 Blanc de Blancs Methode Traditionnelle Brut

Made in the traditional Champagne method, this Chardonnay based sparkling wine is made solely from hand harvested grapes. After the secondary fermentation in the bottle the wine was left on its lees for five years until disgorging this year. (June 2014).

The delicate floral nose leads to an elegant palate of citrus and stonefruit characters. The long lees contact has generated nutty and toasty flavours with very fine beads. The texture is smooth and creamy with a lasting dry finish.

"Bright, lemon-hued straw-yellow colour, lighter on rim with moderately persistent and fine bubbles. This has a very refined and delicate bouquet of white florals and stonefruits integrated with subtle yeast autolysis. This has freshness, focus and finesse. Dryish to taste, the palate features very elegant and subtle citrus fruit, stonefruit and floral flavours integrated with delicate bread yeast, nuts and toasty nuances. The mouthfeel is soft, smooth and creamy with very fine effervescence and textures, along with soft acidity resulting in good harmony and balance. The wine follows a very refined line, revealing some sweetness, leading to a dry, slightly textured finish. This is an elegant and harmonious Blanc de Blancs method traditionnelle. Serve as an aperitif over the next 3-4 years." - Raymond Chan May 2014

4 ★★★★★ Stars - Raymond Chan Wine Reviews - May 2014

