



2018 Johanneshof Cellars Marlborough Chardonnay

This is a comeback of one of our first varieties, which we stopped producing in favour of our sparkling Chardonnay - Blanc de Blancs. After nearly 20 years our still Chardonnay is now back and showing great following since its release in October 2019. Light straw in colour the Johanneshof Chardonnay intrigues with its bouquet of vanilla with some leesy accents and a touch of oak.

This medium bodied wine is not a bold buttery style, it is rather a fruity, elegant wine that shines with its delicate nutty flavours with a hint of smokeyness. Hand harvested like all Johanneshof wines it is silky textured and driven by its beautiful fruit flavours followed by a very subtle, soft oak influence that leaves a lasting impression.

Enjoy with fish and seafood. It will bottle age beautifully until 2026.

All Johanneshof grapes are hand-harvested from sustainable vineyards and fermented in small tanks or barrels with minimal intervention to ensure the highest quality. Johanneshof Cellars works sustainably in Vineyard and winery and is as such registered and accredited as a New Zealand winery and vineyard.

The quality of wines has been reflected in many awards and trophies, including the International Trophy for 'World Best Aromatic White Wine' in Decanter World Wine Awards 2005 in London.

Technical Data:

Vintage 2018, Released October 2019

100 % Marlborough hand harvested fruit

100 % Chardonnay, 25% fermented with solids, 25% wild ferment aged in French oak for 8 months with battonage

Alcohol by Volume: 13.0 %

Standard Drinks: 7.8

Produced and Registered Sustainable New Zealand Wine

