



2018 Johanneshof Cellars Noble Late Harvest Riesling

Johanneshof Noble Late Harvest Riesling 2018 seduces with its naturally highly concentrated bouquet packed with honey and sundried apricot flavours. This is reflected on the palate with decadent flavours of ripe citrus fruit, honeycomb and apricot, entwined with subtle botrytis which gently unfolds with layers of aromatics.

With an oily and rich mouthfeel this luscious dessert wine is sweet but balanced with a good acid spine and excellent harmony and richness. Serve with crème brûlée, apple pie or apricot crumble.

This richly botrytised style is Edel and Warwick's homage to the great noble wines of Germany called Trockenbeerenauslese.

Johanneshof Cellars was established in 1991 and is jointly owned and operated by Edel Everling, a fifth generation winemaker from Germany and Warwick Foley from Marlborough.

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 a registered and accredited New Zealand winery.

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.



NEW ZEALAND WINE
PURE DISCOVERY



Technical Data:

Vintage 2018, Released October 2019

100 % Riesling, botrytised

100 % Marlborough hand harvested fruit

Harvested at 45 Brix/191 Oechsle

Residual sugar: 176 g/l

Alcohol by Volume: 11.5 %

Standard Drinks: 3.3

Produced and Registered Sustainable New Zealand Wine