

## Johanneshof Cellars 2019 Marlborough Pinot Noir Maybern Single Vineyard Reserve

Planted in Dijon clones on Marlborough's first steep hillside vineyard, our 'Maybern' vineyard is close planted in the European style on a 30° North-West facing steep slope sustainably managed with minimum mechanical intervention and without irrigation. The 'Maybern' vineyard is situated above the cellars. Hand harvested fruit is fermented without the aid of added yeast nor fining agents. A Wild Ferment made in the most natural way.

'Maybern' is a tribute to May and Bernard, Warwick's parents.

Be seduced by the nose of raspberries, cherries and strawberries. This is a powerful Pinot Noir with earthy and savoury characters of wild mushrooms and spice with a touch of smoke and a long lingering finish the soft grape tannins allow this wine to age but also to pass perfectly with food.

"This is spicy and savoury with lovely sweet berry undertones, displaying dark cherry, cranberry, smoked game, dried herb and warm spice notes on the nose. The palate is beautifully weighted and elegantly textured, delivering delightful fruit intensity together with sensual mouthfeel, finishing persistent and engaging." Sam Kim





## Technical Data:

100 % Pinot Noir 100 % Marlborough fruit 100% Hand Harvested Total Acidity: 4.8 g/l Alcohol by Volume: 14.0 %

Standard Drinks: 8.4

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