



2022 Johanneshof Cellars Marlborough Gewürztraminer

*"This beauty is consistently one of New Zealand's finest Gewürztraminer"
Michael Cooper, The Listener*

Released in August 2022 the Johanneshof Gewürztraminer has a light straw colour, floral nose with lychee, honey and rose petal. Weighty and powerful mouth feel with stunning spicy characters. Gorgeously floral tones grace the palate with a lingering finish.

It's the perfect accompaniment to Asian cuisine, hearty dishes or your favourite cheese board.

The Johanneshof Gewürztraminer is one of New Zealand's most awarded Gewürztraminer.

One of the most prestigious awards received for a previous Vintage (2004) of the Johanneshof Gewürztraminer is the 'International Trophy for Champion Aromatic White Wine of the World' at one of the world's largest wine competitions 'Decanter World Wine Awards' in London (2005).

Johanneshof Gewürztraminer has been included in Air New Zealand's 'FINE WINES OF NEW ZEALAND' list of 'Iconic New Zealand Wines' every year since its inauguration in 2016.

Johanneshof Gewürztraminer was one of only two New Zealand Gewürztraminer to be named a 'SUPER CLASSIC WINE OF NEW ZEALAND' by Michael Cooper in his "Buyer's Guide to New Zealand Wines" in 2010 and continues this status each year.

Johanneshof Cellars was established in 1991 and is jointly owned and operated by Edel Everling a fifth generation winemaker from Ruedesheim, Rheingau, Germany and Warwick Foley from Marlborough. Both winemakers trained in the world-famous wine area of Rheingau in Germany.

The winery has a formidable reputation for its Aromatic varieties namely Gewurztraminer, Riesling and Pinot Gris. Edel and Warwick also produce Sauvignon Blanc, Pinot Noir, Noble Late Harvest Riesling. The quality of wines produced has reflected in the many awards Johanneshof has received including Trophy for Best International Aromatic White wine – Decanter World Wine Awards 2005.



Technical Data:

Vintage 2022, released August 2022

100 % Gewürztraminer

100 % Marlborough hand harvested Fruit

S/S Ferment, No oak influence

Residual Sugar: 9.7 g/l

Total Acidity 5.60 g/L

Alcohol by Volume: 14.0 %

Standard Drinks: 8.2

Produced and Registered Sustainable New Zealand Wine