



Johanneshof Cellars EMMI Méthode Traditionnelle Brut 2011

Winemakers Edel and Warwick started Johanneshof Cellars in 1991 with a range of still and sparkling wines made in the Traditional Method of Bottle Fermentation. They fulfilled their dream of creating a traditional underground cellar by engaging coal miners from the West Coast of New Zealand to blast a subterranean cellar 50 metres into the hill underneath their steep home block vineyard 'Maybern'. Here, in NZ's first underground rock cellar is where Johanneshof's wines and sparkling wines mature and the Méthode Traditionnelle wines get hand turned after a minimum of five years on lees. Johanneshof Cellars produces up to four different Méthode Traditionnelles. Their flagship sparkling wine Johanneshof Cellars EMMI, named after Edel's mum, is a classic pinot dominant cuvée and made in exceptional years.

JOHANNESHOF EMMI 2011 is named after our winemaker Edel's mum. In honour of her bubbly personality we created our first Methode Traditionnelles EMMI in 1991.

WINEMAKING & VITICULTURE

The Johanneshof Cellars EMMI Méthode Traditionnelle Brut 2011 is a cuvee of 75 % Pinot Noir and 25 % Chardonnay using only hand harvested Marlborough Grapes. The Pinot Noir is derived from our Maybern vineyard behind our cellar door, these vines are planted in a champagne clone of Pinot Noir on a 30 degree Northwest facing slope, Marlborough's first steep hillside vineyard, planted first by Warwick in 1977. Maybern is sustainably registered and dry-farmed, no irrigation is used.

Hand harvested in March 2011, gently whole bunch pressed with the finest free run juice used for this cuvée. Fermented with a special champagne yeast in stainless steel tanks and racked to seasoned French oak, no malolactic fermentation used. After Tirage (Bottling) in October 2011 and secondary fermentation in the bottle the Johanneshof EMMI spent extended time on lees before being hand riddled in our underground cellar prior to hand disgorging and labelling. Desgorgement took place in March 2021, giving EMMI nine years and 5 months on lees.

WINEMAKER'S NOTES

Fine persistent effervescence eludes to the high quality of this handmade Méthode Traditionnelle wine. The extended time on lees of ten years has resulted in a complex flavour profile and layered texture. Fragrant and intriguing, the palate evolves from Citrus notes into deeper flavours of almond, brioche and truffle. Smooth and velvety, the finish is lengthy and silky.

"Toasty, bready, rich and ready core with aromas of brioche and nut, roasted stone fruits, citrus peel and baked apple. A powerful mousse engages the palate first with flavours of oat and wholewheat bread, baked apple then lemon. Dry, lengthy, crisp and delicious. Best drinking from today and through 2026+". Cameron Douglas MS

5 ★★★★★ 94/100 Cameron Douglas Master Sommelier, Nov. 2020

Technical Data:

75 % Pinot Noir, 25% Chardonnay, 100 % Marlborough Hand Harvested Fruit,
Residual Sugar 4 g/l, Alc/Vol 12.5 %, T/A 9.4 g/l, pH 2.94

Tiraged 02.October 2011, Disgorged in small batches, last disgorgement March 2021
Time on lees 9 years 5 months)

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