



Name **JOHANNISKREUZ Chardonnay**

Producer Weingut Markus Schneider

Variety Sauvignon Blanc Taste Profile: Dry

Vintage 2022 Region: Pfalz

**Producer** Markus Schneider from Ellerstadt in the Palatinate region is today one of the most famous winegrowers in Germany. Less than 25 years ago, his father delivered the little bit of red and white wine he had to the cooperative society. Today, almost 100 hectares of vineyards are turned into red wine, white wine, rosé wine and sparkling wine in the Markus Schneider winery.

**Soil & Climate** The grapes for the Chardonnay JOHANNISKREUZ are harvested exclusively from the limestone hillside vineyards below the edge of the Haardt. All of the Chardonnay parcels there have been planted with Bourgogne grape selections for many years.

**Vintage** After a late frost-free April, flowering began in the warmest sites as early as May. After the foliage had quickly been set up, "the great summer of 2022" arrived and lasted until the start of the harvest on 26 August, with peak temperatures of around 40° Celsius and almost no rainfall. This date documents the earliest start to the harvest since the winery was founded. In the first few days of September, it slowly cooled down and the harvest team was accompanied by mostly calm autumn weather for a total of 47 days until the celebrated final "hurrah".

**Vinification** Hand-picking of ripe and healthy grapes in two selection rounds on 1 and 15 October. After a standing time of four hours each, the grapes were pressed gently and under low pressure using the tree press principle. Fermentation and maturation took place in traditional JOHANNISKREUZ oak barrels (1,200 litres).

Alcohol level: 12.5 % vol.  
Residual sugar: 1.6 g/l  
Acid level: 5.0 g/l  
Lifetime expectation: 10+ years

**Colour** Light straw yellow.

**Nose** Delicate opening with aromas of summer apple, acacia blossom, ginger and pineapple.

**Taste** Elegant and charming on the palate with fine vanilla roast aromas. Delicate, melting flavour surrounded by fresh juiciness. Mineral-clear like a crystal.

**Serving suggestion** This Chardonnay suits all kinds of fish, seafood, poultry, Sushi as well as vegetable dishes perfectly

