

HOWARD RIPLEY WINES

2018 GERMAN OFFER



24 TOP GROWERS

JUNE 2019

EN PRIMEUR OFFER

Hermann Dönnhoff | Hofgut Falkenstein | Maximin Grünhaus (von Schubert) | Fritz Haag | Julian Haart | Von Hövel | Klaus-Peter Keller | Knewitz | Kühling-Gillot/Battenfeld-Spanier | Peter-Jakob Kühn | Peter Lauer | Rudolf May | Georg Mosbacher | Schloss Lieser | Joh. Jos. Prüm | Willi Schaefer | Schäfer-Fröhlich | Daniel Vollenweider | Weiser-Künstler | Wittmann | Zilliken

2018 was one of the hottest vintages this century and created great challenges for growers. As you would expect, the wines are rich and muscular, with ripe golden-yellow fruit; nonetheless despite the heat, they show zingy acidity and clearly defined *terroirs*. They are opulent and fruit-driven, seductive and approachable, and display all the hallmarks of longevity.

A cool wet winter delayed budbreak, which meant that the vines were spared the danger of frost. In April the weather became warm, resulting in explosive vegetative growth – double the usual rate – and budbreak and flowering took place rapidly. After May there was little rain. Older vines, with deep root systems, were able to cope, but younger vines suffered, putting all their energy into survival rather than into fruit. On the plus side, there were few hailstorms, no mildew and no rot. By August even older vines were beginning to wilt, and ripening slowed as vines shut down to preserve energy. Welcome bouts of rain in early September refreshed and invigorated the vines, and there followed an Indian summer, with warm days and very cool nights, resulting in a harvest of perfectly ripe golden-yellow grapes requiring no sorting before passing to the presses.

Growers are learning to deal with hot vintages, having had the experience of 2003, 2005 and 2011 to fall back on. Their goal was to preserve freshness, in order to maintain the balance of ripeness and acidity in the grapes. They realised the importance of shade, so let their canopies grow and leaf-plucked from inside to provide ventilation, rather than the more classic method of removing leaves from around the bunches, which would lead to sunburn and bitter notes in the wines.

The key decision was the picking date: green grapes make wines taste raw, over-ripe ones give flabby, high-alcohol. Most growers picked at all stages – getting brisk *Kabinetts* and going up to *TBA*, but some, like Keller, Haart and Falkenstein were entirely focussed on freshness, and did not think there was enough balance to make many wines above Spätlese level.

Although hot vintages have lower acidity, the acidity in 2018 is very present. This is the result of two factors: firstly, the dry conditions prevented vine roots from drawing up much potassium, which lessens the impact of acidity on the palate; secondly, the sun burned off the malic acid in the grapes, leaving a far higher proportion of tartaric acid than normal, and as tartaric acid is more pointed, you taste it more than malic.

In the cellar, growers took further steps to preserve freshness and acidity, including whole-bunch pressing, less pre-maceration fermentation, fractioning of the pressed juice and keeping wine on the coarse lees for longer than usual.

And they succeeded. The best wines – and we are proud to offer a selection of Germany's best growers – are at once ripe and fresh. A late botrytis, which quickly dried out, has given a selection of astonishingly pure noble-sweet wines that are well worth seeking out. The dry wines are a joy – ripe, approachable and very balanced.

Sebastian Thomas, Wine Buyer

We will offer a large selection of *Grosse Gewächse* and other top dry wines in September, when they are officially released. There will also be a broad range of reds.

The 2018s of Joh.Jos. Prüm will be offered later this summer.

As ever, we will be visiting the auctions in September, where the finest *cuvées* will be released. Please let us know if you are interested.

PRICES ARE IN BOND LONDON.

UNLESS OTHERWISE MARKED, WINES ARE PACKED:

6-BOTTLE CASES (750ml)

12-BOTTLE CASES (375ml)

3-BOTTLE CASES (1500ml)

UNLESS OTHERWISE MARKED, WINES ARE OFFERED BY THE CASE ONLY, BUT MANY SINGLE BOTTLES ARE AVAILABLE

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Terms of Business

Explanatory notes

- We identify wines by the last four digits of the AP number, unique to the wine, for example [11 19] This avoids confusion when telling them apart. In this example, '11' is the number assigned to the wine and '19' is the year it was submitted for approval by a tasting board.
- Auctions: in the last weekend of September, the VDP's finest and rarest wines are auctioned in the Mosel, Rheingau and Nahe (which includes Ahr, Pfalz and Rheinhessen). Mostly the wines are of the current vintage, but older rarities are also on offer. Prices here are sometimes very high, but there are often bargains.

THE WINES

BADEN

Holger Koch Bickensohl/Kaiserstuhl

Baden, and in particular the pretty range of hills known as the Kaiserstuhl ('Emperor's Chair'), is the traditional seat of German Pinot Noir production. This is a volcanic outcrop on the Rhine plain overlooking Alsace, with a mix of warm volcanic and stony loess soils: Holger Koch's small nine-hectare estate lies at its heart. On taking over from his parents in 1999, he immediately replanted with small-berried French clones from Alsace and Burgundy. He makes Pinot Blanc, Gris and Noir, and has a particular passion for the latter. All his wines are finely structured and aromatic, and they age extremely well.

Extreme vintages are the real test of a winemaker: how will they react to the adverse conditions, and above all, will they react quickly enough? The advantage of a small estate is that it can be more spontaneous and reactive than a large one, which needs to plan its work schedule far in advance in order to muster the necessary manpower or equipment. All around him, Holger Koch saw the large estates struggle with the heat; as the key decision was the picking date, he moved it forward to 30th August at short notice as ripening accelerated. Larger estates were locked into their planning, so many of their grapes were over-ripe when harvested, resulting in flabby high-alcohol wines. No danger of that for Holger: his whites are breezy, balanced and fine, quite an achievement for traditionally low-acid varieties growing so far south.

PER CASE OF 6 IB

Weissburgunder Scheibhardt [08 19] – DRY

| | | | |
|------|--|--|-----|
| 2018 | A lively, complex wine with a mix of cool green fruit and a hint of tropical flavours (courtesy of the heat), bright citrus acidity and a hint of tannin on a taut mineral-driven finish. <i>Drink 2020 - 2024</i> | | £63 |
|------|--|--|-----|

Grauburgunder Eichbuck [11 19] - DRY

| | | | |
|------|---|--|-----|
| 2018 | Pinot Gris is an early ripening variety that can easily turn out blousy wines after a hot summer. It is a tribute to the winemaker's skill that he has produced a brisk wine with cool green fruit, just a hint of richness from the heat and an energetic finish. <i>Drink 2020 - 2024</i> | | £63 |
|------|---|--|-----|

FRANKEN

Rudolf May Retzstadt

Rudolf May founded his estate in 1998 with two hectares, and through hard work and focus quality has grown it to fourteen. His main interest has always been on Silvaner, he is one of few growers to demonstrate that this often overlooked varietal can produce distinctive wines with ageing potential. May's Silvaners are the finest in Germany, his poor, fossil-rich soils enabling him to make very fine, pure, mineral-driven wines. He believes in minimal intervention, and in 2016 he and his son Benedikt, (who apprenticed at Mosbacher) adopted organic methods. They have already noticed that the vines are now more resilient and balanced. This is an estate clearly on the way up.

The summer of 2018 was hot and fast in Franken. There was no rain between May and October, but fortunately over half the estate's vines are over thirty-five, and there was no water-stress. When heat struck after a wet winter there was explosive growth, and the key was to reduce vigour, for which canopy management is vital. They hedged the vines as late as possible to encourage the vine to divert energy to leaf growth rather than too many grapes. To facilitate ventilation, they plucked from inside the canopy, instead of from around the bunches, which risks sunburn.

Two GGs will be released in September

PER CASE OF 6 IB

Silvaner [02 19] - DRY

| | | | |
|------|---|--|-----|
| 2018 | Made from young vines from great sites, this is forward and smooth, with bright yellow fruit softened by a touch of honey and defined by salty mineral flavours on the finish. <i>Drink 2020 - 2022</i> | | £39 |
|------|---|--|-----|

Silvaner Retzstadter Langenberg [13 19] - DRY

| | | | |
|------|---|--|-----|
| 2018 | This <i>1er cru</i> , or <i>Erste Lage</i> is made from 40-year-old vines in the heart of the vineyard, growing on very poor limestone soils that give only very small berries. The ripeness of the vintage is apparent in the rich yellow fruit, but the fine chalky minerality and vibrant freshness provide a more than adequate counterpoint. It is pleasingly long. <i>Drink 2020 - 2024</i> | | £69 |
|------|---|--|-----|

Rudolf May (contd.)

Silvaner Retzstadter Der Schäfer [14 19] - DRY

| | | | |
|------|--|--|------|
| 2018 | From a subplot of the Langenberg vineyard facing south-east and planted in 1969, with naturally low yields and vinified in a new 1200-litre cask. I have never been a fan of new wood in aromatic white wines, but this wine forced me to think again. It is beautifully judged: the oak adds breadth and hints of smoke and spice to the pure fine yellow fruit, and it has density, freshness and length. <i>Drink 2020 - 2026</i> | | £105 |
|------|--|--|------|

MOSEL

Hofgut Falkenstein Konz (Saar)

The Webers are a welcome addition to our portfolio. They make a range of exciting, pure wines which show every nuance of their *terroirs*.

In 1981 Erich and Maria Weber purchased an abandoned outpost of the Friedrich Wilhelm Gymnasium in a side valley of the Saar – home also to the famous Scharzhofberg and Hütte. Their prime site is a two-and-a-half hectare holding in the Euchariusberg, a five-hectare vineyard designated as *grand cru* under Napoleon. Their vision was to make *terroir*-driven wines with minimal intervention: using only grapes from vines that were over forty years old (younger ones were sold to the co-op), they eschewed herbicides, focussed on reducing vine vigour and left their must to ferment naturally, with no sulphur added until bottling. Each cask – a Fuder of 1000 litres – was bottled separately. The result was a distinct style – weightless, transparent and dense that attracted a devoted following, allowing the estate to grow to its current size of eight hectares, including a hectare of ungrafted vines. Their son Johannes joined in 2015, and has continued the work of his parents with unrestrained enthusiasm: his wines are as full of energy as he is.

In 2018 the Webers began picking on 14th September, a week before most others, in order to preserve freshness. Whole bunches were put into the press, and only the first-run juice – with the highest acidity and the least phenols – was used to make wine. The rest was sold. The result is a series of classic Saar wines, lean, fresh and pure with electrifying energy and definition.

N.B. Each cask is named and bottled separately. There can be several versions of a wine from the same vineyard.

PER CASE OF 6 IB

Niedermenninger Herrenberg Kabinett trocken ‘Mutter Anna’ [01 19] - DRY

| | | | |
|------|--|--|-----|
| 2018 | Sixty-year-old vines in poor grey slate soils give a zingy, lean wine with cool citrus notes of lime and lemon and a refreshing salty stony character on the finish. A tart, refreshing wine with excellent length. <i>Drink 2020 - 2025</i> | | £60 |
|------|--|--|-----|

Niedermenninger Sonnenberg Spätlese trocken ‘Munny’ [09 19] - DRY

| | | | |
|------|---|--|-----|
| 2018 | Angular and steely, yet there is a creamy richness to the lime-laced fruit which has notes of apple and a hint of ripe yellow as it drives to long, pure, mouth-watering finish. <i>Drink 2020 - 2027</i> | | £66 |
|------|---|--|-----|

Niedermenninger Herrenberg Spätlese feinherb ‘Palm’ [03 19]

| | | | |
|------|---|--|-----|
| 2018 | A vibrant, just off-dry wine with a fine balance of ripe lemony fruit, a rounded middle and an elegant smoky stony minerality on the zesty finish. <i>Drink 2020 - 2029</i> | | £66 |
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Hofgut Falkenstein (contd.)

PER CASE OF 6 IB

Niedermenger Herrenberg Spätlese feinherb ‘Herbert Deutschen’ [23 19]

| | | | |
|------|--|--|-----|
| 2018 | A little drier than the ‘Palm’, but with more density; the generous yellow fruit shades to the tropical, and there is a vigorous cool steely acidity underpinning it. <i>Drink 2020 - 2029</i> | | £66 |
|------|--|--|-----|

Krettnacher Euchariusberg Kabinett ‘Kugel Peter’ [12 19]

| | | | |
|------|---|--|-----|
| 2018 | The epitome of a Saar Kabinett: there is a magical interplay of sweetness and acidity that gives tension and energy, the citrus and tropical fruit is ripe and generous, and there is a fine streak of salty minerality keeping it lean, angular and refreshing. <i>Drink 2020 - 2031</i> | | £81 |
|------|---|--|-----|

Krettnacher Euchariusberg Kabinett alte Reben ‘Gisela’ [08 19]

| | | | |
|------|--|--|-----|
| 2018 | Ungrafted vines give intensity and power to this lean, gorgeously lemony wine whose fine stony flavours build to a long, weightless finish. <i>Drink 2020 - 2031</i> | | £81 |
|------|--|--|-----|

Krettnacher Euchariusberg Spätlese ‘Forter Terneser’ [14 19]

| | | | |
|------|--|--|-----|
| 2018 | Bright and precise, the citrus fruit is joined by gentle smoky flavours and shows its density as it leads to a satisfying juicy finish. <i>Drink 2020 - 2031</i> | | £81 |
|------|--|--|-----|

Krettnacher Euchariusberg Auslese [05 19]

| | | | |
|------|--|--|-----|
| 2018 | No botrytis, just ripe shrivelled grapes make this a smooth, elegant and pure wine, with sweet lemony fruit, zingy acidity and a fresh long finish. <i>Drink 2020 - 2036</i> | | £96 |
|------|--|--|-----|

Fritz Haag Brauneberg (Middle Mosel)

Thanks to Wilhelm Haag, Fritz Haag is one of the grand estates of the Mosel. He was lucky enough to inherit vineyards in two of its greatest sites, the Brauneberger-Juffer and the slightly warmer Juffer-Sonnenuhr, whose vines are clustered around the sundial on the rocky slope. They had been classified as 'grand cru' by Napoleon in 1804, but were under-appreciated until Wilhelm Haag's brilliant wines put them back at the top of the tree again. While his older son Thomas took over Schloss Lieser in the Nineties, the younger Oliver took over the twenty hectares in 2005. Building on his father's work, Oliver has made the wines ever finer. It is hard to find wines of such delicacy and balance elsewhere.

The Juffer is a dry site, but the estate's vines are now of sufficient age not to be adversely affected by the rainless summer. Oliver reported that the picking date was vital. He had learned from 2003 and 2011 to pick earlier to maintain freshness, but not so early that the wines would have a vegetal note, so he started with Kabinett on 15 September. Tasting his flawless collection, a model of balanced freshness and ripeness, I would say he got it about right.

A Kabinett, Spätlese, and Auslese LGK will be auctioned in September. Two Grosse Gewächse and sweeter wines at the upper end of the spectrum will be released in September.

PER CASE OF 6 IB

Brauneberger Juffer Kabinett [03 19]

| | | | |
|------|--|--|-----|
| 2018 | Amongst the first grapes to be harvested, from bunches on the canes furthest from the vines' trunk, which give lighter, fresher juice. A perfect blend of ripe floral notes, yellow stone fruit and salty minerals in a wine of great elegance. <i>Drink 2020 - 2031</i> | | £57 |
|------|--|--|-----|

Brauneberger Juffer Spätlese [05 19]

| | | | |
|------|--|--|-----|
| 2018 | We have never previously offered this, but in 2018 its understated finesse was impossible to overlook. There is an irresistible freshness and purity, a balance between floral lemony fruit and very fine salty flavours, and it finishes on a pure long sweet-sour note. <i>Drink 2020 - 2035</i> | | £69 |
|------|--|--|-----|

Brauneberger Juffer-Sonnenuhr Spätlese [07 19]

| | | | |
|------|--|---------------------|-----|
| 2018 | Made from vines clustered around the sundial in the heart of the vineyard, where it is very rocky. The rocks absorb warmth quickly, and the resulting wines are richer than those from the surrounding Juffer vineyard. The very smooth yellow fruit masks considerable power; this is a rich, dense wine with sweetness, elegance and no lack of freshness driving to a long salty finish. <i>Drink 2020 - 2035</i> | | £87 |
| | <i>Drink 2020 - 2041</i> | Magnums each | £39 |
| | <i>Drink 2022 - 2042</i> | Double Magnums each | £88 |

Brauneberger Juffer Auslese [20 19]

| | | | |
|------|---|--|-----|
| 2018 | Another first for us: we usually focus on the Sonnenuhr version, but this has such exuberance and freshness, such pure citrus fruit and balanced intensity, and such a bright long finish that we had no choice. <i>Drink 2021 - 2038</i> | | £96 |
|------|---|--|-----|

Fritz Haag (contd.)

PER CASE OF 6 IB

Brauneberger Juffer-Sonnenuhr Auslese [06 19]

| | | | |
|------|---|--------------------------|-----------------------------|
| 2018 | There is only a marginal difference in ripeness between this and the Spätlese (3 Oechsle, if you really want to know), but the grapes come from vines in the oldest plots around the sundial, and the result is quite distinct: the wine is stony, with a peachy nose, very ripe pure yellow fruit and a very long smooth creamy finish. <i>Drink 2024 - 2041</i> | | £120 |
| | | <i>Drink 2022 - 2035</i> | Halves £135 |
| | | <i>Drink 2026 - 2046</i> | Magnums each £50 |
| | | <i>Drink 2030 - 2055</i> | Double Magnums each £110 |

Brauneberger Juffer Auslese Goldkapsel [22 19]

| | | | |
|------|---|--------|------|
| 2018 | Botrytis creeps in at this level in the form of smooth creamy and very pure golden-yellow fruit enveloping the wine's steely core. Very moreish. <i>Drink 2020 - 2031</i> | Halves | £165 |
|------|---|--------|------|

Brauneberger Juffer-Sonnenuhr Auslese Goldkapsel [09 19]

| | | | |
|------|--|--------------|------|
| 2018 | Just the right amount of botrytis – around 35% - for the wine's weight. It is sweet and honeyed with tropical notes, but the intense minerality of the vineyard provides structure and balance, and it emerges on the long finish with a steely flourish. <i>Drink 2026 - 2041</i> | | £210 |
| | | Halves | £228 |
| | | Magnums each | £88 |

Julian Haart Piesport (Middle Mosel)

Tragically, there is no Schubertslay from here any more, since the lease was taken on by Julian Haart's friend Klaus-Peter Keller in early 2018. However, Julian continues to maintain the vineyard for him, and at least, we will see a Julian Haart Riesling grown on limestone from Rheinhessen later this year.

After work experience at Keller, Heymann-Löwenstein, Schönleber and Egon Müller, Julian Haart took over the family's small vineyard holdings in 2010 and has since grown the estate to five hectares, which he and his wife Nadine manage by themselves. Now in his eighth vintage, he is making wines as exciting as any in the Mosel. They are well worth seeking out, and demand for them is set to increase, so get in while you can!

In 2018 Julian was worried that the stress of the warm summer on his vines would give the grapes a bitter character, so he did a lot of green harvesting to relieve the pressure on them. The harvest was short. His main concern is freshness, so he began picking early on 13th September, but when he saw acidities drop after a week of picking, he decided to stop at Spätlese level. He used a basket-press for most of his wines, and did not press hard, as the juice at the end has lower acidity and can contain bitter notes in hot vintages.

Yields are greatly reduced as a result, down even on last year. The wines are quite brilliant.

Two top dry wines will be released in September.

PER CASE OF 6 IB

Haart Riesling [18 19]

| | | | |
|------|---|--|-----|
| 2018 | Fresh and bright, with a little bit of sweetness in evidence, the cool slaty notes are complemented by vibrant green flavours and a pleasant salty note on the finish. <i>Drink 2020 - 2022</i> | | £42 |
|------|---|--|-----|

Mosel Riesling [06 19]- DRY

| | | | |
|------|---|--|-----|
| 2018 | Fermented in half wood, half steel to complete dryness. This is pure, bright and angular with very fresh green-tinged fruit and a fine lingering minerality. <i>Drink 2020 - 2024</i> | | £60 |
|------|---|--|-----|

Piesporter Riesling [17 19]- DRY

| | | | |
|------|--|--|-----|
| 2018 | The weathered grey slate soils in Piesport tend to give yellow fruit, and we have it in spades here, along with the austerity so beloved of the winemaker. The wine is vibrant, balanced, and pure, and there is a hint of tannin on the long fresh finish. <i>Drink 2020 - 2026</i> | | £78 |
|------|--|--|-----|

Piesporter Goldtröpfchen Kabinett [07 19]

| | | | |
|------|---|--|-----|
| 2018 | This is pure, lean, and bright. Seventy-year-old vines give great intensity to the fresh fruit and complexity to the steely core, and they undoubtedly contribute to its elegance. Like drinking from a mountain stream. <i>Drink 2020 - 2031</i> | | £90 |
|------|---|--|-----|

Julian Haart (contd.)

PER CASE OF 6 IB

Piesporter Goldtröpfchen Spätlese[08 19]

| | | | |
|------|---|--|-----|
| 2018 | Here is a Spätlese at the drier end of the spectrum, and a perfect example of its kind. There is bright yellow fruit made even fresher by a flush of herbal notes, zippy citrus and a lean mineral character that tautens the wine on the long sour-sweet finish. <i>Drink 2020 - 2035</i> | | £96 |
|------|---|--|-----|

Von Hövel Konz (Saar)

Since taking over the estate from his father in 2010, Max von Kunow has radically changed it. Not only has he considerably enlarged the vineyard holdings by buying the moribund Schmidt-Reuter estate, but his style is very different. Viticulture is now close to organic (no herbicides or pesticides), and he makes a range of dry wines – a style which did not interest his father. He also uses natural yeasts and does a pre-fermentation maceration of the grapes.

2018 saw the earliest harvest in history at this estate. The wines are pure and lean, with lots of energy and balance.

PER CASE OF 6 IB

Scharzhofberg Kabinett [11 19]

| | | | |
|------|--|--|-----|
| 2018 | An intensely floral nose gives way to peach and apricot fruit, and there is plenty of salty, spicy minerality to give balance to this fresh, bright and intense wine. <i>Drink 2020 - 2032</i> | | £90 |
|------|--|--|-----|

Scharzhofberg Spätlese [13 19]

| | | | |
|------|---|--|------|
| 2018 | Well this is pleasant, you think as you sniff the lemon and ripe stone fruit, and indeed, the first impression on the palate is of a vibrant, balanced fruity wine...then a second later you are knocked back by intense salty, stony flavours and you realise this is very serious indeed: a wine of complexity, power and balance that will take a bit of time to integrate. When it does, it will be magical. <i>Drink 2020 - 2041</i> | | £126 |
|------|---|--|------|

Peter Lauer Ayl (Saar)

'This small traditional Saar wine producer in Ayl bottles some of the finest, most classic Rieslings in Germany: pure, precise, piquant, racy, mineral and chiselled, but also ripe, concentrated, compact and complex.' Stephan Reinhardt, *The Finest Wines of Germany*. It's all true folks. From relative obscurity when he took over fifteen years ago, Florian Lauer has elevated this estate to one of the foremost in Germany.

Florian's primary goal is for his wines to reflect the place where the grapes were grown. As such, he vinifies each parcel with different soils separately, even from within the same vineyard. To taste them is to see just how transparent a wine can be. It helps that he has very old vines of up to 100 years, and as you would expect, they are vibrant, pure and very exciting.

2018 saw the earliest ever harvest here, on 15th September. Florian was pleased with the quality of fruit, which had plenty of richness but also good levels of acidity. Selection was rigorous: his goal was to keep his dry wines entirely free of over-ripe shrivelled grapes, so these were harvested separately and used for sweet wines. Fascinated by the how the sweet wines variously express their *terroirs* he make a bewildering array of them, including, from the Kupp alone, five different Auslesen and five TBAs – though each in minuscule quantity. More of these will be released later this year. Only whole bunches were pressed: the first free-run juice, with higher acidity, was used for sweet wines, the richer and more phenolic juice to give body to the dry wines.

Grosse Gewächse will be released in September. Wines to appear at the auction this year to be determined

PER CASE OF 6 IB

Saar Riesling Faß 16 [16 19]- DRY

| | | | |
|------|---|--------------------------|---------------------------------|
| 2018 | Clean and fresh, packed with floral, peach and apricot kernel flavours, and defined by a powerful minerality driving to a rich finish. <i>Drink 2020 - 2025</i> | | £48 |
| | | <i>Drink 2020 - 2030</i> | Magnums (6-bottle case) £126 |

Kupp Kabinett Faß 8 [08 19]

| | | | |
|------|--|--|-----|
| 2018 | Bright, pure citrus fruit with a pleasing sweetness is whipped into shape by bracing ripe acidity and well defined mineral flavours. Lovely tension and balance here. <i>Drink 2020 - 2035</i> | | £72 |
|------|--|--|-----|

Kupp Spätlese Faß 7 [07 19]

| | | | |
|------|---|--|------|
| 2018 | At first impression this is rounded and lush, with perfumed golden-yellow fruit, but then a brisk lemony acidity kicks in, narrowing the wine's focus and tempering its sweetness, abetted by fine salty flavours on the fresh finish. <i>Drink 2020 - 2035</i> | | £102 |
|------|---|--|------|

Peter Lauer (contd.)

PER CASE OF 6 IB

Lambertskirch Spätlese Faß 14 [14 19]

| | | | |
|------|---|--|------|
| 2018 | The Lambertskirch vineyard, down-river from the Schonfels, was planted to fruit trees when Florian Lauer purchased it in 2010. He believes it to be a great site, and it certainly has the necessary: a south-facing steep slope of very rocky grey slate. The ripe yellow fruit is freshened by green herbal notes, and there is a cool streak of bitter, salty zingy minerality running through this intense, supremely elegant wine to a long sweet-sour finish. <i>Drink 2020 - 2035</i> | | £102 |
|------|---|--|------|

Kupp Auslese Faß 10 [10 19]

| | | | |
|------|--|--------|------|
| 2018 | There is a steely edge to the gentle floral and citrus notes on the nose, which accompanies the ripe, balanced fruit all the way to a salty, almost dry finish. It is elegant and refined and triumphs more with understated finesse than power and sweetness. <i>Drink 2023 - 2040</i> | | £198 |
| | | Halves | £198 |

Kupp Auslese Goldkapsel Faß 33 [33 19]

| | | | |
|------|---|--------|------|
| 2018 | A very ripe gentle wine. There is creamy density but the overwhelming impression is of purity, elegance and balance from the first hit of apricot-tinged fresh fruit to the long, sweet, salty finish. <i>Drink 2021 - 2035</i> | Halves | £264 |
|------|---|--------|------|

Maximin Grünhaus Mertesdorf (Ruwer)

Carl von Schubert has now handed over control of the estate to his son Maximin (although Carl remains very much in place). Winemaker Stefan Kraml continues to produce some of the best wines in Germany from one of its very finest *terroirs*, a contiguous strip of the three vineyards Bruderberg, Herrenberg and Abtsberg. There is something magical about these wines: if you have the patience to wait, they acquire a melting elegance that calls you back for more. Our completely impartial advice, for which you will be eternally grateful, is to buy more than you think you will need.

The harvest began early here, on 17th September, and got into full swing on 24th. The team were delighted with the six-week picking window, and were able to make wines all the way up from dry to TBA, although they were less enthused by the heat, which forced them to start picking at dawn and finish by early afternoon. The dry wines saw some grape maceration, and have a little more body and complexity as a result.

Two Grosse Gewächse and perhaps a TBA will be released in September. An Abtsberg Kabinett, a Herrenberg Auslese (Nr. 91) and an Abtsberg Auslese (Nr. 68) will be auctioned in September.

PER CASE OF 6 IB

Riesling Monopol [01 19] - DRY

| | | | |
|------|---|--|-----|
| 2018 | From fruit in the Herrenberg picked at various times during the harvest, so there is zing provided by just ripe grapes as well as richness from fully ripe ones. It is juicy and refreshing, a perfect calling card for the estate, showing yellow fruit with a herbal note and a gentle hit of salty slate. <i>Drink 2020 - 2024</i> | | £48 |
|------|---|--|-----|

Abtsberg 'Superior' [09 19]

| | | | |
|------|---|-------------------------|------|
| 2018 | The finest grapes of the Abtsberg, fermented with minimal intervention to near dryness. There is lovely purity and intensity to the juicy citrus fruit, shot through with honeysuckle, cassis, vine flowers and grassy notes, and the finish is powerful and long. <i>Drink 2021 - 2031</i> | | £111 |
| | <i>Drink 2022 - 2035</i> | Magnums (3 bottle case) | £129 |

Herrenberg Kabinett [03 19]

| | | | |
|------|--|--|-----|
| 2018 | Always a perfectly judged Kabinett from the poor soils of the Herrenberg: it is juicy and very elegant, the fruit cool and floral, and there is fresh pithy sweet grapefruit on the finish. <i>Drink 2020 - 2035</i> | | £78 |
|------|--|--|-----|

Abtsberg Kabinett [02 19]

| | | | |
|------|---|-------------------------|-----|
| 2018 | Ripe and generous but still featherlight, this is packed with dense yellow stone fruit, gooseberry and the herbal freshness so beloved by Grünhaus fans. It gets structure from the fine gentle smoky slate notes, and the finish is seamless, elegant and long. <i>Drink 2020 - 2035</i> | | £78 |
| | <i>Drink 2020 - 2041</i> | Magnums (3 bottle case) | £96 |

Maximim Grünhaus (contd.)

PER CASE OF 6 IB

Herrenberg Spätlese [05 19]

| | | | |
|------|--|--|-----|
| 2018 | Smooth, mouth-filling and ripe, there is an appealing spicy note to the cool green fruit and a fine interplay between the sweetness and ripe acidity, underpinned by slaty flavours towards the finish. <i>Drink 2020 - 2042</i> | | £90 |
|------|--|--|-----|

Abtsberg Spätlese [06 19]

| | | | |
|------|---|-------------------------|------|
| 2018 | Very forward and approachable this year with is a burst of complex fruit – honey, melon, gooseberry and a hint of tropical – as well as a powerful floral note, but this is more than matched by the dense mineral character and vibrant ripe acidity. And despite all this going on, the wine never breaks a sweat: it is smooth and seamless right through to the long finish. <i>Drink 2020 - 2042</i> | | £90 |
| | <i>Drink 2020 - 2048</i> | Magnums (3 bottle case) | £108 |
| | <i>Drink 2024 - 2046</i> | Double Magnums each | £76 |

Abtsberg Auslese [36 19]

| | | | |
|------|---|--------|------|
| 2018 | The fruit is intensely perfumed, the body of the wine rich and dense and then an abundance of mineral bass notes pulls it all together. A very pure and lively Auslese that is a bit full-on in youth and will mellow in bottle. <i>Drink 2024 - 2038</i> | | £159 |
| | <i>Drink 2021 - 2032</i> | Halves | £186 |

Herrenberg Auslese Nr. 72 [35 19]

| | | | |
|------|---|--|------|
| 2018 | A restrained, elegant wine with all elements clearly delineated and harmoniously in sync: perfumed floral notes, some muskiness, vibrant lemon and a long mineral finish that nicely counterpoints the exuberant fruit. Very classy. <i>Drink 2024 - 2040</i> | | £210 |
|------|---|--|------|

Abtsberg Auslese Nr. 87 [29 19]

| | | | |
|------|---|--------|------|
| 2018 | Botrytis gives a creamy richness to this already powerful wine, which has rich, smooth perfumed fruit and a lovely delicate mineral-driven finish. <i>Drink 2024 - 2040</i> | | £348 |
| | <i>Drink 2021 - 2036</i> | Halves | £372 |

Abtsberg Auslese Nr. 89 [26 19]

| | | | |
|------|---|--------|---------|
| 2018 | Less botrytis than in the Nr. 87, and the scented yellow fruit is more closely defined, the minerality clean, salty and pure and the weight of sweetness nicely caught by a fresh, zingy citrus acidity. <i>Drink 2024 - 2040</i> | | £246 |
| | <i>Drink 2021 - 2036</i> | Halves | £270.00 |

Maxim Grünhaus (contd.)

PER CASE OF 6 IB

Abtsberg Beereauslese [30 19]

| | | | |
|------|---|------------------------|------|
| 2018 | A very dense wine indeed. The fruit is floral, rich and broad, with fresh apricot and mint notes, underpinned by very zingy lemon flavours and leading to a long smooth juicy finish. Drink 2024 - 2040 | 3-bottle case | £864 |
| | <i>Drink 2024 - 2040</i> | Halves (6-bottle case) | £876 |
| | <i>Drink 2024 - 2040</i> | Magnums each | £590 |

Schloss Lieser Lieser (Middle Mosel)

Since taking over Schloss Lieser in 1992, and buying it outright in 1997, Thomas Haag has grown the estate from 6.5 to 25 hectares, now owning vineyards in Lieser (Helden), Brauneberg (Juffer and Juffer-Sonnenuhr), Wehlen (Sonnenuhr), Graach (Himmelreich and Domprobst), Piesport (Goldtröpfchen and Falkenberg) as well as harvesting a tiny parcel in Bernkastel (Doctor). In all, his holdings are spread across 192 different vineyard plots. He is in the top rank of Mosel producers, and one of the most sought after in Germany, crafting taut, pure wines that clearly express their vineyard origins.

Harvest began on 17th September, and there followed six glorious weeks of perfect weather which permitted more or less leisurely picking of perfectly healthy grapes. Thomas is extremely pleased with the balance and harmony in the resulting wines. Some lovely botrytised wines were made from Auslese GK to TBA, although quantities are very small. All other wines are made from healthy grapes.

A Domprobst Kabinett, Domprobst GG, Doctor Spätlese and Wehlener-Sonnenuhr Auslese LGK will be auctioned in September. Six further Grosse Gewächse from Niederberg Helden, Brauneberger Juffer and Juffer-Sonnenuhr, Wehlener Sonnenuhr, Graacher Himmelreich and Piesporter Goldtröpfchen will be released in September. The Bernkasteler Doctor GG will only be available as part of a mixed case.

PER CASE OF 6 IB

The Schloss Lieser Kabinett Collection

| | | | |
|------|---|----------------|------|
| 2018 | 2 bottles each of Lieser, Himmelreich, Helden, Juffer, Sonnenuhr and Goldtröpfchen: an ideal way to sample the individual <i>terroirs</i> . <i>Drink 2020 - 2034</i> | 12-bottle case | £168 |
|------|---|----------------|------|

Schloss Lieser Kabinett [04 19]

| | | | |
|------|--|-------------------------|-----|
| 2018 | Playful, elegant and rich, this pure spicy wine is fresh, vibrant and approachable. <i>Drink 2020 - 2029</i> | | £54 |
| | | Magnums (3 bottle case) | £72 |

Niederberg Helden Kabinett [08 19]

| | | | |
|------|--|-------------------------|-----|
| 2018 | A little more of everything here: there is power and richness to the yellow fruit, and the lively acidity and mineral depth make it taste drier. It is bright and charming. <i>Drink 2020 - 2034</i> | | £66 |
| | | Magnums (3 bottle case) | £84 |

Schloss Lieser (contd.)

PER CASE OF 6 IB

Himmelreich Kabinett [09 19]

| | | | |
|------|---|-------------------------|-----|
| 2018 | White flowers and yellow fruit set off this delicate, elegant wine, which develops pure salty flavours as it nears the finish. Quite lovely. <i>Drink 2020 - 2034</i> | | £66 |
| | | Magnums (3 bottle case) | £84 |

Juffer Kabinett [10 19]

| | | | |
|------|--|-------------------------|-----|
| 2018 | Vibrant and a little sweeter than the Helden, the fruit here is melting and elegant, with a fine mineral seam and a very long fresh citrus-driven finish. <i>Drink 2020 - 2034</i> | | £66 |
| | | Magnums (3 bottle case) | £84 |

Wehlener Sonnenuhr Kabinett [11 19]

| | | | |
|------|--|-------------------------|-----|
| 2018 | A more serious wine, for keeping. The fruit is spicy, mineral-driven and dense, supported by powerful citrus notes and a fine elegant finish. <i>Drink 2020 - 2034</i> | | £66 |
| | | Magnums (3 bottle case) | £84 |

Goldtröpfchen Kabinett [12 19]

| | | | |
|------|---|-------------------------|-----|
| 2018 | Layers of yellow fruit, bright lemony acidity and the mineral depth and power of the vineyard combine in a vibrant, elegant wine that will be approachable now but even better in a few years. <i>Drink 2020 - 2034</i> | | £66 |
| | | Magnums (3 bottle case) | £84 |

Doktor Kabinett [13 19]

| | | | |
|------|--------------------------|-------------------------|------|
| 2018 | <i>Drink 2020 - 2034</i> | | £180 |
| | | Magnums (3 bottle case) | £165 |

Niederberg Helden Spätlese [14 19]

| | | | |
|------|--|-------------------------|-----|
| 2018 | An elegant, fine and eminently drinkable wine which shows vibrant golden-yellow fruit, pure citrus acidity and a nice mineral kick on the finish. <i>Drink 2020 - 2037</i> | | £78 |
| | <i>Drink 2024 - 2046</i> | Magnums (3 bottle case) | £99 |

Schloss Lieser (contd.)

PER CASE OF 6 IB

Juffer-Sonnenuhr Spätlese [15 19]

| | | | |
|------|---|-------------------------|-----|
| 2018 | So elegant! The yellow fruit tinged with blackcurrant leaf is vibrant and fine, the creamy mineral flavours caress the palate and the finish is beautifully balanced, silky and long. <i>Drink 2020 - 2037</i> | | £78 |
| | <i>Drink 2020 - 2042</i> | Magnums (3 bottle case) | £99 |

Wehlener Sonnenuhr Spätlese [16 19]

| | | | |
|------|--|-------------------------|-----|
| 2018 | Generous floral fruit, smooth creamy mineral flavours and vibrant citrus notes are so perfectly poised that suddenly you have nothing better to do than finish the bottle. <i>Drink 2020 - 2037</i> | | £78 |
| | <i>Drink 2022 - 2040</i> | Magnums (3 bottle case) | £99 |

Goldtröpfchen Spätlese [17 19]

| | | | |
|------|---|-------------------------|-----|
| 2018 | The third vintage from a 0.7-ha plot. The richest and most powerful Spätlese in the line-up, it has an abundance of ripe yellow fruit, brisk ripe acidity and a deep, rich creamy minerality that builds towards a persistent finish <i>Drink 2024 - 2040</i> | | £78 |
| | <i>Drink 2022 - 2046</i> | Magnums (3 bottle case) | £99 |

Niederberg Helden Auslese [18 19]

| | | | |
|------|--|--|------|
| 2018 | A sip is electrifying: there is a rush of zippy acidity, juicy yellow fruit, and then the fine earthy grip typical of the vineyard emerges on the finish. <i>Drink 2022 - 2035</i> | | £132 |
|------|--|--|------|

Juffer-Sonnenuhr Auslese [19 19]

| | | | |
|------|--|--|------|
| 2018 | A fine, linear wine of extraordinary persistence. The fruit is floral and ripe with a citrus edge, even a hint of sherbet; it is supported by finely wrought salty, smoky mineral flavours and finishes on a smooth juicy note. <i>Drink 2021 - 2036</i> | | £132 |
|------|--|--|------|

Wehlener Sonnenuhr Auslese [20 19]

| | | | |
|------|--|--|------|
| 2018 | Thomas Haag is modestly proud of his wines, but I have never heard him praise them, so when he likened this Auslese to a butterfly, I listened. And he is not wrong: this is ethereal, with a complex lacy mineral structure off which hangs a mass of delicate citrus and floral fruit, and finishing on a delicate sweet-sour note. <i>Drink 2022 - 2040</i> | | £132 |
|------|--|--|------|

Schloss Lieser (contd.)

PER CASE OF 6 IB

Goldtröpfchen Auslese [21 19]

| | | | |
|------|--|--------|------|
| 2018 | A taut wine brimming with energy. The very ripe yellow fruit is pure and sweet, washed clean by tangy citrus flavours and a cool fine smoky finish. <i>Drink 2022 - 2040</i> | | £132 |
| | <i>Drink 2021 - 2036</i> | Halves | £150 |

Juffer-Sonnenuhr Auslese Goldkapsel [23 19]

| | | | |
|------|--|--------------|------|
| 2018 | Some very clear botrytis now, so pure and clean that it is essentially just a concentration of golden-yellow fruit, a relaxed soft creaminess, with just the right amount of delicate citrus notes to give a vibrant edge. All the while the slate and smoke flavours build, and it finishes with a broad salty flourish. <i>Drink 2022 - 2038</i> | | £198 |
| | <i>Drink 2021 - 2032</i> | Halves | £234 |
| | <i>Drink 2024 - 2048</i> | Magnums each | £78 |

Niederberg Helden Auslese Goldkapsel [22 19]

| | | | |
|------|--|--------------|------|
| 2018 | An intensely perfumed wine with a delicate rich mineral centre, juicy citrus and yellow fruit and a long rich finish. <i>Drink 2022 - 2040</i> | | £198 |
| | <i>Drink 2021 - 2036</i> | Halves | £234 |
| | <i>Drink 2024 - 2048</i> | Magnums each | £79 |

Niederberg Helden Auslese Lange Goldkapsel [24 19]

| | | | |
|------|--|--------------|------|
| 2018 | Lots more botrytis here: the yellow stone fruit is creamy and intense and there are powerful smoky flint notes, lashings of lemon and honey and a long fine juicy sweet finish. <i>Drink 2024 - 2048</i> | | £300 |
| | <i>Drink 2021 - 2042</i> | Halves | £312 |
| | <i>Drink 2024 - 2050</i> | Magnums each | £90 |

Domprobst Auslese Lange Goldkapsel [25 19]

| | | | |
|------|------------------|--------|------|
| 2018 | Not tasted Drink | | £324 |
| | | Halves | £336 |

Willi Schaefer Graach (Middle Mosel)

Now run by Christoph and Andrea Schaefer, this estate is one of the jewels of the Mosel. From just four hectares, they produce an extraordinary range of pure, delicate wines that brilliantly reflect their *terroirs*. Their two main sites are in the Graacher Himmelreich and Domprobst, and nowhere else are the differences between the two vineyards expressed so clearly: the forward, fruit-driven and seductive charm of the Himmelreich, and the deep, complex mineral and fruit tones of the Domprobst. How do they do it? With their palates: rather than rely on instruments to measure ripeness levels and acidity, they taste the grapes to decide on a harvesting date; during pressing, the juice is tasted to see when it's time to stop, and during fermentation, each cask is tasted repeatedly to decide when the perfect balance of sweetness and acidity has been achieved, and when it should be arrested.

A superb vintage here. The deep soils of Graach have a good water supply, so there was no danger of drought during the hot summer: the vines were always fresh and green. Little bouts of rain came at just the right time, a hail storm in May threatened but did no damage and cool nights prevented acidity in the grapes dropping too rapidly. Ripening proceeded apace, and by mid-September there was a generous crop of beautifully ripe grapes. At this point it was vital to choose the correct picking date so as to preserve freshness in the wines, and judging by the range of wines below, they got it spot on. The focus is on Kabinett and Spätlese, but very small amounts of botrytis gave a selection of superb Auslesen.

A GG will be released in September, and as usual, a Domprobst Spätlese and Auslese GK will be auctioned at the end of that month.

PER CASE OF 6 IB

Graacher Himmelreich Kabinett [02 19]

| | | | |
|------|---|--|------|
| 2018 | Fresh and floral, this is a lovely, effortless, flowing Kabinett with complex fruitiness and a little salty heat on the finish. <i>Drink 2020 - 2032</i> | | £75 |
| | | <i>Drink 2020 - 2038</i> Magnums (3 bottle case) | £102 |

Graacher Domprobst Kabinett [03 19]

| | | | |
|------|--|--|------|
| 2018 | A little more power, a little more stony flavour, but there is extraordinary elegance in the yellow fruit that has elements of fresh green and even red fruit. The acidity is ripe and gentle, and there is a tangy salty vibrancy on the long finish. <i>Drink 2020 - 2032</i> | | £75 |
| | | <i>Drink 2020 - 2041</i> Magnums (3 bottle case) | £102 |

Graacher Himmelreich Spätlese [08 19]

| | | | |
|------|--|--|------|
| 2018 | Meltingly elegant, there is a stony edge on the nose which gives definition to the sweet ripe floral fruit, and the finish is juicy, a little smoky and satisfying. <i>Drink 2020 - 2036</i> | | £99 |
| | | <i>Drink 2020 - 2042</i> Magnums (3 bottle case) | £120 |

Willi Schaefer (contd.)

PER CASE OF 6 IB

Graacher Domprobst Spätlese [10 19]

| | | | |
|------|---|-------------------------|------|
| 2018 | The richness of Domprobst comes through in the form of perfumed, golden-yellow fruit, a dense, sweet texture and underneath, a vanishingly elegant smoky minerality. <i>Drink 2020 - 2038</i> | | £99 |
| | <i>Drink 2020 - 2042</i> | Magnums (3 bottle case) | £120 |

Graacher Domprobst Spätlese [05 19]

| | | | |
|------|--|-------------------------|------|
| 2018 | A very seductive wine indeed. Dominated in its youth by very rich yellow fruit, it is effortless, elegant and melting. But don't be distracted: showing clearly below the surface is the power of the vineyard in the form of rich, dark mineral notes, and there is a long, very fresh finish. <i>Drink 2020 - 2040</i> | | £135 |
| | <i>Drink 2022 - 2041</i> | Magnums (3 bottle case) | £159 |

Wehlener Sonnenuhr Spätlese [17 19]

| | | | |
|------|---|--|------|
| 2018 | A linear wine of purity and elegance, with a green note to the ripe peach and floral elements. It is delicate, fresh and poised. <i>Drink 2020 - 2036</i> | | £117 |
|------|---|--|------|

Wehlener Sonnenuhr Auslese [18 19]

| | | | |
|------|---|--------|------|
| 2018 | The first vintage (<i>Jungferntein</i>) from a new parcel planted in 2015. Yields were very low – just one bunch of small berries per vine giving a total of 100 litres. But what charm! There is a little honeyed botrytis in the mix, but the overwhelming impression is fresh, pure golden-yellow fruit, gentle stony flavours and ripe citrus acidity. <i>Drink 2021 - 2032</i> | | £264 |
| | <i>Drink 2021 - 2028</i> | Halves | £276 |

Graacher Domprobst Auslese [11 19]

| | | | |
|------|--|-------------------------|------|
| 2018 | Fresh, floral, ripe, elegant – a classic Auslese. There is concentrated golden-yellow fruit touched with honey, vibrant lemony acidity and powerful mineral flavours massing on the finish. <i>Drink 2021 - 2039</i> | | £198 |
| | <i>Drink 2021 - 2030</i> | Halves | £216 |
| | <i>Drink 2024 - 2046</i> | Magnums (3 bottle case) | £234 |

Graacher Domprobst Auslese [14 19]

| | | | |
|------|---|--------|------|
| 2018 | There is more everything here. The volume is not turned up, but rather the wine is more densely woven, more intense, with masses of fresh yellow peach and mirabelle fruit, and a very present fine minerality on the long salty finish. <i>Drink 2024 - 2040</i> | | £282 |
| | <i>Drink 2022 - 2036</i> | Halves | £294 |

Willi Schaefer (contd.)

PER CASE OF 6 IB

Graacher Domprobst Beerenauslese [16 19]

| | | | |
|------|---|------------------------|------|
| 2018 | An extraordinarily elegant distillation of 2018 from the Domprobst. A rich, pure botrytis is tempered by a cool green note; the fruit is weighty, abundant and floral and underneath a salty minerality peeks through, all seamless and poised. <i>Drink 2024 - 2050</i> | 3-bottle case | £660 |
| | <i>Drink 2021 - 2040</i> | Halves (6-bottle case) | £672 |

Daniel Vollenweider Traben-Trarbach (Middle Mosel)

Daniel Vollenweider came to the Mosel from his native Switzerland in 1999, with no money but a huge passion for Riesling. He purchased a hectare of a formerly famous, but near-derelict vineyard, the Wolfer Goldgrube, which had very old ungrafted vines, and has never looked back. The estate now comprises 4.5 hectares, and has never produced a sub-standard wine. The Goldgrube is too rocky and steep to be the subject of *Flurbereinigung*, a process that sees fragmented parcels rationalised, roads built if necessary and vines replanted, all to make mechanisation easier. It runs south to west, and its grey and red slate soils produce deep, spicy wines that need time in bottle to show their glory.

A Goldgrube TBA will be released when it has finished fermenting.

PER CASE OF 6 IB

Wolfer Goldgrube Kabinett [01 19]

| | | | |
|------|---|--|-----|
| 2018 | There are fresh, cool pithy grapefruit notes with a stony edge, balanced lemony acidity, and a featherlight finish. <i>Drink 2020 - 2032</i> | | £63 |
|------|---|--|-----|

Wolfer Goldgrube Spätlese [02 19]

| | | | |
|------|---|--|-----|
| 2018 | A very elegant wine with powerful smoky, almost peaty notes, complemented by gentle persistent citrus acidity and a long finish. Very classy indeed. <i>Drink 2020 - 2036</i> | | £84 |
|------|---|--|-----|

Wolfer Goldgrube Auslese GK [04 19]

| | | | |
|------|------------|-------------------------|------|
| 2018 | Not tasted | | £294 |
| | | Halves | £300 |
| | | Magnums (3 bottle case) | £324 |

Wolfer Goldgrube Beerenauslese [05 19]

| | | | |
|------|------------|------------------------|------|
| 2018 | Not tasted | 3-bottle case | £450 |
| | | Halves (6 bottle case) | £450 |
| | | Magnums each | £320 |

Weiser-Künstler Traben-Trarbach (Middle Mosel)

Like their friend Daniel Vollenweider, Konstantin Weiser and Alexandra Künstler are newcomers to the region, attracted by a love of Riesling. Starting from nothing in 2005, they began building a portfolio of formerly famous sites around Traben-Trarbach that were on the point of being abandoned: steep, inaccessible and uneconomic, as everything had to be done by hand. But the soils were superb, the vines old and ungrafted, and they began to produce a dazzling range of wines which have given them cult status. Their production, from 3.8 hectares, is tiny. They are not interested in a fruity style, favouring oxidative winemaking that brings out minerality, and the wines benefit from decanting well ahead when young.

The challenge in a year of accelerating ripeness like 2018 was to keep the wines fresh. Having old vines helped, as they did not suffer from drought, but harvest began much earlier than usual, on 21st September, and there was rigorous selection to keep riper grapes out of the *Kabinett*-level wines. This even went as far as taking grapes from the sun-exposed side of a cluster for *Spätlese*, and from the less ripe shadow-side for *Kabinett*. Bunches were pressed whole, to preserve acidity, and gently, to avoid too much phenolic extraction, which can make the sweet wines taste heavy and bitter.

Two top dry wines will be released in September

PER CASE OF 6 IB

Trarbacher trocken [10 19] - DRY

| | | | |
|------|--|--|-----|
| 2018 | Perfumed lemon fruit, a spicy slaty middle and lovely balance on an elegant finish. <i>Drink 2020 - 2023</i> | | £54 |
|------|--|--|-----|

Steffensberg [08 19]

| | | | |
|------|--|--|-----|
| 2018 | Skin contact adds body and flavour to dry wines, and there is a fair bit of it in this intense, pure wine. The ripe elegant yellow fruit has a whisper of tannin to it, which adds structure to the delicately wrought mineral component. <i>Drink 2020 - 2028</i> | | £96 |
|------|--|--|-----|

Enkircher Ellergrub Kabinett [04 19]

| | | | |
|------|--|--|-----|
| 2018 | A smooth, delightfully elegant and bright lemony wine with ripe yellow fruit and a fine dark core of salty minerality running through to the sweet-sour finish. Very moreish. <i>Drink 2020 - 2031</i> | | £78 |
|------|--|--|-----|

Enkircher Ellergrub Spätlese [02 19]

| | | | |
|------|--|--|-----|
| 2018 | The relaxed, elegant floral fruit is balanced by a dense core of smoky mineral flavours, which tempers its sweetness and leads to a spicy, lemony finish. <i>Drink 2020 - 2034</i> | | £99 |
|------|--|--|-----|

Enkircher Ellergrub Auslese [01 19]

| | | | |
|------|--|--------|------|
| 2018 | You wouldn't know that this was made from 100% botrytised grapes. It is so structured, so salty and lean, that the creamy yellow fruit, usually dominant in a wine like this, is forced to compete with the smoky minerality. The tension is terrific, the energy boundless, and the excitement real! <i>Drink 2022 - 2038</i> | | £180 |
| | <i>Drink 2021 - 2034</i> | Halves | £186 |

Forstmeister Geltz Zilliken Saarburg (Saar)

Dorothee Zilliken took over the running of this venerable estate in 2016, the 11th generation to do so. The majority of the 14-hectare estate is in the Rausch, climbing an impossibly steep hill directly above the town centre. The soil is slate, dotted with quartz and pockets of basalt, and its southern exposure ensures it gets a lot of sun. Low yields and painstaking vineyard work, combined with fermentation in old oak casks in a very cool cellar, give a stunning range of classic Saar wines that can take many years to reach their full potential.

The estate did not suffer from drought this year. For years the Zillikens have covered their vineyards with mulch, which prevents evaporation. As a result they had a generous crop of perfectly pitched wines. Harvest began on 23rd September, finishing a month later on 21st October.

A Rausch Grosses Gewächs will be released in September. A Rausch Spätlese, Auslese and Auslese LGK will be sold at auction in September.

PER CASE OF 6 IB

Saarburger Rausch Kabinett [13 19]

| | | | |
|------|---|--|------|
| 2018 | Bright, intense and juicy, with all the lightness you need from a <i>Kabinett</i> . It is inviting, well balanced and persistent. <i>Drink 2020 - 2032</i> | | £90 |
| | | <i>Drink 2020 - 2038</i> Magnums (3 bottle case) | £108 |

Saarburger Rausch Spätlese [11 19]

| | | | |
|------|--|-------------------------|------|
| 2018 | A big leap of intensity and sweetness from the <i>Kabinett</i> . The fruit is tropical, the minerality takes the form of smoky pithy grapefruit, and the finish is smooth and elegant. | | £129 |
| | | Magnums (3 bottle case) | £150 |

Saarburger Rausch Auslese [09 19]

| | | | |
|------|--|--|------|
| 2018 | Three separate Fuder of Auslese were made in 2018. This one is juicy and creamy, with plenty of tropical fruit, smooth integrated acidity and a long rich pithy finish. <i>Drink 2022 - 2035</i> | | £210 |
|------|--|--|------|

Saarburger Rausch Auslese [10 19]

| | | | |
|------|--|--|------|
| 2018 | Three separate Fuder of Auslese were made in 2018. This one is perfumed and heavily citrus: Seville orange, lemon and grapefruit all make an appearance, and there is a long smooth vibrant finish. <i>Drink 2022 - 2035</i> | | £210 |
|------|--|--|------|

Saarburger Rausch Auslese Goldkapsel [05 19]

| | | | |
|------|---|--------------------------------------|------|
| 2018 | What, no botrytis? Amazingly there is no trace of it in here, a wine made entirely from healthy overripe grapes that have begun to shrivel. There is dried fruit – raisins, dates and figs – and also lots of freshness, as well as precision and length. <i>Drink 2024 - 2046</i> | | £468 |
| | | <i>Drink 2022 - 2035</i> Halves | £474 |
| | | <i>Drink 2026 - 2052</i> Magnum each | £172 |

Zilliken (contd.)

PER CASE OF 6 IB

Saarburger Rausch Trockenbeerenauslese [02 19]

| | | | |
|------|---|------------------------|--------|
| 2018 | Remember the fuss about a can of coke containing sixteen teaspoons of sugar? Kids stuff. This TBA weighs in at the equivalent of 350 g/l of sugar – that's nearly double. But such is the acidity (a healthy 12 g/l) the abundance of smoky mineral flavours, and the sheer density of the wine that it tastes fresh and luscious rather than cloying. Still wouldn't recommend drinking a can every day though. <i>Drink 2028 - 2060</i> | 3-bottle case | £1,800 |
| | <i>Drink 2024 - 2050</i> | Halves (6-bottle case) | £1,890 |
| | <i>Drink 2030 - 2070</i> | Magnums each | £1,300 |

And, for the impatient:

Saarburger Rausch Spätlese [04 05]

| | | | |
|------|--|--|------|
| 2004 | Unyielding in youth, the 04s are now singing. Here is an example of one at the height of its charm, where it will stay for some time. Forward, open and bright, it is smooth and resolved, with fresh creamy fruit and an energising sweet-sour finish. <i>Drink 2020 - 2024</i> | | £129 |
|------|--|--|------|

NAHE

Hermann Dönnhoff Oberhausen

The Nahe is the driest region in Germany, so the summer of 2018 was a particular challenge for growers there. The Dönnhoffs are lucky that they have a high proportion of old vines, whose roots are deep enough to access water, but the pressure had to be taken off younger vines by green harvesting – in this year 30% of the potential crop. On the plus side, there were no frosts and no diseases, leading to a perfectly healthy crop for their earliest harvest ever.

PER CASE OF 6 IB

Oberhäuser Leistenberg Kabinett [04 19]

| | | | |
|------|--|--|-----|
| 2018 | A balanced wine with the intensity of a Spätlese. It is rich and bright, has a juicy cool green note complementing the ripe yellow flavours, and a gentle slaty finish. <i>Drink 2020 - 2031</i> | | £78 |
|------|--|--|-----|

Oberhäuser Brücke Spätlese

| | | | |
|------|---|-------------------------|------|
| 2018 | All the richness of an Auslese in the yellow fruit, which leans heavily to the tropical, but there is a cooling freshness from the discreet minerality that builds to a long salty sweet finish. <i>Drink 2020 - 2035</i> | | £156 |
| | <i>Drink 2022 - 2041</i> | Magnums (3 bottle case) | £186 |

Hermann Dönnhoff (contd.)

PER CASE OF 6 IB

Niederhäuser Hermannshöhle Spätlese [14 19]

| | | | |
|------|---|-------------------------|------|
| 2018 | There is a great weight of fruit here: a mass of ripe peach, mirabelle and mango, but the brilliant vivid acidity and finely structured mineral core handles it easily. It is balanced, elegant and pure, and there is a pleasing flourish of dark slaty minerality on the finish. <i>Drink 2020 - 2035</i> | | £192 |
| | <i>Drink 2020 - 2041</i> | Magnums (3 bottle case) | £225 |

Oberhäuser Brücke Auslese Goldkapsel [17 19]

| | | | |
|------|--|------------------------|------|
| 2018 | Exotic and tropical, the golden-yellow fruit is held in check by brisk citrus flavours and a broad, almost chalky finish. <i>Drink 2022 - 2035</i> | Halves (6-bottle case) | £153 |
|------|--|------------------------|------|

Niederhäuser Hermannshöhle Auslese Goldkapsel [24 19]

| | | | |
|------|---|------------------------|------|
| 2018 | Always a bit more power than the Brücke. The fruit is sweet, golden-yellow and intense, requiring a big hit of acidity to balance it. Fortunately there is no shortage of pointed fine citrus-laden acidity, as well as a powerful dark mineral component, both of which tame the fruit's power. It is quite lovely. <i>Drink 2024 - 2046</i> | | £330 |
| | <i>Drink 2022 - 2035</i> | Halves (6-bottle case) | £168 |

Oberhäuser Brücke Beerenauslese

| | | | |
|------|---|------------------------|------|
| 2018 | On the night of 20th December the temperature dropped to -5°C, and at dawn the plot of vines set aside for Eiswein was harvested. Unfortunately it was not cold enough to make the planned Eiswein, so it became a BA instead. It's more of a mini-Eiswein, though, with such brisk lemony acidity that the wine's considerable sweetness is not much in evidence. There is great concentration and power, and with time there will be elegance. <i>Drink 2024 - 2042</i> | Halves (6-bottle case) | £540 |
|------|---|------------------------|------|

Schäfer-Fröhlich Bockenu

From his 21 hectares Tim Fröhlich produces uncompromisingly angular wines that display breathtaking energy, precision and finesse. He took over responsibility for making the wine in 1993, at the tender age of 19, and supported by his father, who looks after the vineyards, has elevated the estate to one of the very best in Germany. He principal holdings are in Bockenu – the flagship Felseneck and Stromberg, but he also has vines in the geologically diverse communes of Monzingen, with the Halenberg and Frühlingsplätchen vineyards, and Schloßböckelheim, with Kupfergrube and Felsenberg. These are wines that can be drunk young, but the best need years to showcase the *terroir* of their vineyards.

Tim Fröhlich is one of those winemakers who can bring out the best from even the most difficult conditions. While there was no frost and no disease pressure in 2018, he had to deal with heat and drought. Fortunately a few bouts of rain in the summer eased the problem of water-stress on the young vines, but maintaining freshness was a priority. His concern was to avoid too much yellow fruit, which to his mind interferes with the wines' purity. To this end he put a layer of humus in the vineyard to slow evaporation, hedged the vines as late as possible, and leaf-plucked from inside the canopy so that the bunches remained out of direct sun. He picked early, starting on 18th September, when acidity levels were perfect, and put the grapes straight into a refrigerated truck at the vineyard itself. He pressed the grapes gently – too hard and the acidity falls and there is too much phenolic structure. The result is a perfectly pitched, polished set of wines with extraordinary energy.

Six Grosse Gewächse will be released in September.

PER CASE OF 6 IB

Nahe Riesling [07 19] – DRY

| | | | |
|------|--|--|-----|
| 2018 | The ripe melon and floral fruit is full-bodied and intense, and is carried by lemony acidity, with a hint of musk and smoke on the long finish. <i>Drink 2020 - 2024</i> | | £54 |
|------|--|--|-----|

Vulkangestein - DRY

| | | | |
|------|--|--|-----|
| 2018 | From 30-to-40-year-old vines in Felsenberg and Stromberg. A cool green note freshens the rich floral fruit tinged with yellow, and there is bright acidity and a long complex hot mineral finish. <i>Drink 2020 - 2028</i> | | £78 |
|------|--|--|-----|

Schiefergestein - DRY

| | | | |
|------|--|--|-----|
| 2018 | From 30-to-40-year-old vines in Felseneck. At first impression creamy and rounded, but it is tautened by fresh nettle flavours complementing the yellow fruit, and slaty citrus notes that lead to a long, dense flinty finish. Most growers would be proud to class this a GG. <i>Drink 2020 – 2028</i> | | £93 |
|------|--|--|-----|

Felseneck Kabinett

| | | | |
|------|---|--|-----|
| 2018 | The first grapes to be harvested give a bright wine bursting with energy. It has a touch of yellow but consists mainly of cool, green fresh fruit with zingy citrus notes and a streak of smoky slate. <i>Drink 2020 - 2037</i> | | £78 |
|------|---|--|-----|

Schäfer-Fröhlich (contd.)

PER CASE OF 6 IB

Felseneck Spätlese

| | | | |
|------|--|--|-----|
| 2018 | 35-year-old vines give a dense zingy, stony wine with floral fruit, a fresh green note, and almost effervescent lemon acidity. <i>Drink 2020 - 2037</i> | | £90 |
|------|--|--|-----|

Felseneck Spätlese Goldkapsel

| | | | |
|------|---|--|------|
| 2018 | As every year, the grapes were picked on the same day as the regular <i>Spätlese</i> , but from 55-year-old vines in the steepest, south-facing part of the vineyard, giving an altogether more intense wine. It is smooth, elegant and fresh, with lively green fruit and a gentle persistent spicy slate finish. <i>Drink 2020 - 2037</i> | | £114 |
|------|---|--|------|

Felseneck Auslese

| | | | |
|------|--|------------------------|------|
| 2018 | A precise wine with no botrytis, this is bright and lemony with pure yellow and green fruit and a long clean salty finish. <i>Drink 2022 - 2035</i> | Halves (6-bottle case) | £120 |
|------|--|------------------------|------|

RHEINGAU

Peter-Jakob Kühn Oestrich

Peter-Jakob Kühn started in 1979, the eleventh generation of his family to assume responsibility. This is one of the few estates in Germany to use biodynamic methods, and he and his family do it with awe-inspiring passion and thoroughness. The conversion was gradual, and started at home: unhealthy food was banned – no white sugar, white flour or processed foods of any kind. They realised that the chemical industry was encouraging an unhealthy dependence in farmers on its products, sidelining nature in the process. So they abandoned herbicides and insecticides, anti-fungal sprays, and cultured yeasts; in 2001 they took the plunge and became biodynamically certified. They are now one of Germany's leading growers.

The estate comprises 20 hectares, with prime sites in and around Oestrich. 90% is given over to Riesling production. The wines are now made by Peter-Bernhard, who has refined the biodynamic methods pioneered by his parents.

In late July things were not looking good in Oestrich: vines were suffering in the heat, and there was a risk of drought damage. Then two bouts of rain in August gave desperately needed sustenance and freshness, and saved the harvest. Poor fruit set during flowering resulted in *millerandage* – small sweet berries that add intensity and concentration to the wines – and there is certainly no shortage of that this year, as well as purity and freshness.

Some of the rarer dry wines will be released later this year.

PER CASE OF 6 IB

Jacobus Riesling [01 19] - DRY

| | | | |
|------|---|--|-----|
| 2018 | A quiet, understated wine that is balanced and intense, with fine ripe fruit and a gentle acidity. Far too complex and interesting for a wine at this price! <i>Drink 2020 - 2023</i> | | £60 |
|------|---|--|-----|

Quarzit Riesling [03 19] - DRY

| | | | |
|------|--|--|-----|
| 2018 | From vineyards with silty clay (loess) soils and a high quartz content. An elegant, gentle wine with pronounced citrus notes, a very present smoky minerality, and a delicate juicy finish. <i>Drink 2020 - 2024</i> | | £78 |
|------|--|--|-----|

Oestrich Lenchen Kabinett [10 19]

| | | | |
|------|--|--|-----|
| 2018 | Rich and vibrant, laden with citrus fruit and a ripe, powerful minerality that propels the wine to a long fresh finish. <i>Drink 2020 - 2031</i> | | £72 |
|------|--|--|-----|

Oestrich Lenchen Spätlese [11 19]

| | | | |
|------|--|--|------|
| 2018 | Golden-yellow fruit is freshened by bright acidity and a deep, rich reserve of slaty mineral flavours. It is fine and intense, with no trace of fat on the persistent finish. <i>Drink 2020 - 2035</i> | | £111 |
|------|--|--|------|

Peter-Jakob Kühn (contd.)

PER CASE OF 6 IB

Oestrich Lenchen Auslese [12 19]

| | | | |
|------|---|------------------------|------|
| 2018 | A magical balance here between shrivelled botrytised grapes and healthy yellow ones. The 35% of botrytis adds a creamy, concentrated note to the bright yellow fruit, and there is lightness, finesse and energy on the smoky citrus finish. <i>Drink 2022 - 2035</i> | Halves (6-bottle case) | £165 |
|------|---|------------------------|------|

Oestrich Lenchen Beerenauslese [13 19]

| | | | |
|------|---|------------------------|------|
| 2018 | Perfumed floral notes and orange blossom appear as ripeness increases, joining the tropical fruit in a supremely smooth, elegant and meltingly fine package. <i>Drink 2026 - 2041</i> | Halves (6-bottle case) | £360 |
|------|---|------------------------|------|

Oestrich Lenchen Trockenbeerenauslese [14 19]

| | | | |
|------|--|------------------------|------|
| 2018 | Very sweet tangerine, kumquat and spice-laden fruit here. A massive dose of acidity effortlessly delineates the ripe fruit, and there is a vibrant purity right down to the fine stony note peeping through at the end. <i>Drink 2026 - 2034</i> | Halves (6-bottle case) | £780 |
|------|--|------------------------|------|

RHEINHESSEN

Battenfeld-Spanier Hohen-Sülzen/ Kühling-Gillot Bodenheim

When Oliver Spanier of Battenfeld-Spanier married Carolin Gillot of Kühling-Gillot in 2006, it brought together two of Rheinhessen's leading estates, and created its most glamorous couple. The wines are marketed separately, but he is the winemaker for both.

Kühling-Gillot's prime holdings are on the 'Roter Hang' (red slope), an iron-rich strip between Nierstein and Nackenheim along the Rhine, which include the vineyards of Hipping, Pettenthal, Ölberg, Rothenberg, and Orbel. There are further vineyards in Oppenheim and Bodenheim.

Battenfeld-Spanier lies in the southern-most part of Rheinhessen, and the vines are grown on limestone, which gives them a lifted, citrus character. The estate converted to organic viticulture in 1992, and biodynamic in 1995. Both of them are now farmed biodynamically. If Prüm made wines in Rheinhessen, this is what they would be like: beautifully pure, restrained, and with the promise of a long life.

Oliver Spanier's solution to the potential drought problem in 2018 was to buy 10,000 bales of straw and lay them out in long mats in the vineyards to prevent evaporation. As a result, his vines were fresh green islands in a sea of wilted suffering. There was no green harvesting, but a lot of leaf plucking at flowering time to slow down ripening.

Several GGs will be released in September

PER CASE OF 6 IB

Battenfeld-Spanier

Hohen-Sülzen Riesling [27 19] – DRY

| | | | |
|------|--|--|-----|
| 2018 | Young vines from the GG Kirchenstück give a smooth, salty, almost melting wine with bright citrus fruit and a long harmonious finish. <i>Drink 2020 - 2024</i> | | £69 |
|------|--|--|-----|

Mölsheim Riesling - DRY

| | | | |
|------|--|--|-----|
| 2018 | Fresh, vibrant and forward, this lemony Riesling has a fine salty mineral structure, some yellow fruit and a rich juicy finish. <i>Drink 2020 - 2024</i> | | £81 |
|------|--|--|-----|

Kühling-Gillot

PER CASE OF 6 IB

Qvinterra Riesling [06 19]- DRY

| | | | |
|------|--|--|-----|
| 2018 | From five separate villages around Bodenheim, all with red slate soils. There is a pronounced minerality to balance the fresh citrus fruit, giving a pleasing angular note to this fine balanced wine, as well as a salty kick on the finish. <i>Drink 2020 - 2024</i> | | £42 |
|------|--|--|-----|

Kühling-Gillot (contd.)

PER CASE OF 6 IB

Oppenheim Riesling [29 19]- DRY

| | | | |
|------|---|--|-----|
| 2018 | From the Sackträger vineyard, a site classified as GG, but not declared as such because the estate wishes all its GGs to come from the red slopes overlooking the Rhine. Limestone-rich soils give a gentle wine with lemon and orange notes, pithy mineral flavours and a long generous finish. <i>Drink 2020 - 2026</i> | | £69 |
|------|---|--|-----|

Nackenheim Riesling [31 19] - DRY

| | | | |
|------|---|--|-----|
| 2018 | From ungrafted vines in the Rothenberg GG vineyard. This is an intense taut wine with lemon and citronella notes, a gentle minerality and excellent grip on a finish that is far longer than it should be at this level. <i>Drink 2020 - 2026</i> | | £81 |
|------|---|--|-----|

Keller Flörsheim-Dalsheim

‘I make the wines I like to drink,’ says Klaus-Peter Keller, and in the last ten years there has been a considerable shift in style at this estate, moving away from rich, full-bodied wines to lighter, more delicate ones. The key to achieving this is vineyard management: the grapes must not be allowed to get too ripe. Unlike many of his colleagues, he has resisted the temptation to expand: ‘if we enlarged the estate, I would no longer be able to be able to supervise work in the vineyards so closely. The wines would be maybe 3% less good. Perhaps no one would notice, but I would, and I won’t allow it.’ His wines are the epitome of purity, elegance and intensity.

In comparison to 2017, which saw yields decimated by frost and a hailstorm just before harvest, 2018 was a charm. True, hail caused damage to vines in Morstein and Abst.E, but for the rest of the season the main concern was coping with the dry weather and heat. To this end they let the canopy grow much higher than in the past, and leaf-plucked from inside it.

This bushy canopy led to some comical moments during the harvest, when the pickers had to search for the bunches amongst the vegetation. Younger vines began to suffer from drought, and the fruit was discarded. The harvest occurred in perfect conditions, with an impressive haul of dry wines. There was, however, almost no botrytis, and no Riesling Prädikat wines above Kabinett will be offered.

A Schubertslay Kabinett alte Reben, a Pettenthal GG and a Morstein Pinot Noir GG will be sold at the auction in September.

The Grosse Gewächse, Hipping Kabinett, the reds and the famous Kellerkiste, this year a 12-pack, containing a selection of the finest dry wines, will be released in September.

PER CASE OF 6 IB

Riesling [01 19] – DRY

| | | | |
|------|--|--|-----|
| 2018 | Predominantly from vines in limestone soils. It shows the classic citrus flavours, and a delicate mineral freshness. | | £60 |
|------|--|--|-----|

Silvaner - DRY

| | | | |
|------|---|--|-----|
| 2018 | Light, fresh and very vibrant, with gentle citrus flavours, a rounded middle, and a smooth bright finish. | | £60 |
|------|---|--|-----|

Keller (contd.)

PER CASE OF 6 IB

Silvaner Feuervogel - DRY

| | | | |
|------|--|--|------|
| 2018 | The flagship Silvaner from the estate. Sadly not tasted this year. | | £150 |
|------|--|--|------|

Riesling von der Fels[21 19] – DRY

| | | | |
|------|--|--|-----|
| 2018 | From 15-to-25-year-old vines in the GG sites, this year particularly from Kirchspiel. It is lean and vibrant, with juicy lemon fruit, but behind it is the weight of a warm year, held in check by zippy acidity and a fine mineral structure. It is quite delicious. <i>Drink 2020 - 2029</i> | | £90 |
|------|--|--|-----|

Scheurebe Kabinett

| | | | |
|------|---|--|-----|
| 2018 | A gorgeous, juicy and clearly delineated wine showing classic lychee fruit and a brisk finish. <i>Drink 2020 - 2027</i> | | £93 |
|------|---|--|-----|

Kabinett 'Limestone' [06 19]

| | | | |
|------|--|--|------|
| 2018 | From vineyards in Westhofen, mainly Kirchspiel, this is a featherlight, stony and citrus-driven wine which is so fresh, breezy and delightful that you will wonder where it went so quickly. | | £102 |
|------|--|--|------|

Knewitz Appenheim

Rheinhessen is a land of rolling hills, so the long, very even slope facing due south seems out of the ordinary. Which it is: forty million years ago it was a coral reef in a prehistoric sea. It is almost pure limestone, and this makes the Knewitz wines particularly rich and taut.

Tobias Knewitz took over the twenty-five-hectare estate from his father in 2009, and together with his brother produces superbly crafted Rieslings and excellent Chardonnays, the latter well suited to the limestone soils.

2018s from the best sites will be released in September.

PER CASE OF 6 IB

Riesling [02 19] - DRY

| | | | |
|------|--|--|-----|
| 2018 | 100% limestone soil gives a fresh, lemony wine with juicy ripe fruit and a spicy herbal note. Even though this is lean and full of energy, it has the weight of the vintage behind it, which adds a pleasing depth. <i>Drink 2020 - 2024</i> | | £42 |
|------|--|--|-----|

Appenheimer [09 18] - DRY

| | | | |
|------|--|--|-----|
| 2018 | Young vines from the Hundertgulden vineyard give juicy citrus fruit with notes of spice and a fine smoky minerality that runs and runs. <i>Drink 2020 - 2024</i> | | £66 |
|------|--|--|-----|

Knewitz (contd.)

PER CASE OF 6 IB

Goldberg [14 18] - DRY

| | | | |
|------|---|--|------|
| 2018 | A warmer site giving a richer wine, but it is still subtly wrought and understated; older vines with roots deep into the limestone base give lemony stony note, and the whole is a model of elegance and purity. <i>Drink 2020 - 2029</i> | | £102 |
|------|---|--|------|

Chardonnay Holzfass [04 18] - DRY

| | | | |
|------|--|--|-----|
| 2018 | For those used to Burgundy, this is quite something. Pure limestone soils, all French clones and 10% new oak give a lean, lemony wine with a juicy core, a delightful lightness of touch and lovely purity and finesse on the finish. <i>Drink 2020 - 2023</i> | | £69 |
|------|--|--|-----|

Wittmann Westhofen

Wittmann is based in Westhofen, the heart of southern Rheinhessen, surrounded by some of the region's best vineyards. The Wittmans are not exactly newcomers to the area, having made wine here since 1663, and perhaps this gives them a sense of responsibility for the soils in their vineyards: they were pioneers in adopting organic methods in 1990. A conversion to biodynamism followed in 2004, and Philip Wittmann reports that his wines now have more character and depth. The estate makes wine from a number of varieties, but predominantly Riesling. Most holdings are in Westhofen, but like their colleague Klaus-Peter Keller, they also have vineyards in Nierstein.

Philipp Wittmann had fewer drought problems than others in 2018. The vineyards in Westhofen are well supplied with water, as the hillside is the source for a well in the town. It helps that the clay-rich topsoil is water retentive, particularly as it rained at the right time in July and August. The other problem, of heat, was dealt with by avoiding leaf plucking, to keep bunches in the shade. He reported that the limestone base in his vineyards gives coolness to wines, which compensates for the warmth of the vintage. He has produced a bright, clear and complex set of wines.

Four Grosse Gewächse will be released in September.

PER CASE OF 6 IB

Riesling [06 19] – DRY

| | | | |
|------|---|--|-----|
| 2018 | Sourced from the limestone soils of Westhofen, there is round ripe citrus-laden fruit with a creamy note, but also good definition from crisp acidity and a fine salty finish. <i>Drink 2020 - 2024</i> | | £51 |
|------|---|--|-----|

Gundersheimer Riesling [13 19] – DRY

| | | | |
|------|--|--|-----|
| 2018 | From young vines in a promising vineyard next to Morstein, but higher and more exposed. It was harvested last, and is restrained and firm, with pure fine minerality, pure citrus fruit and a salty finish. <i>Drink 2020 - 2024</i> | | £78 |
|------|--|--|-----|

Westhofener Riesling [14 19] – DRY

| | | | |
|------|--|--|-----|
| 2018 | Young vines entirely from Morstein give a wine of melting elegance, with clear yellow fruit and a cool green note, leading to a juicy finish. <i>Drink 2020 - 2024</i> | | £90 |
|------|--|--|-----|

Wittmann (contd.)

PER CASE OF 6 IB

Niersteiner Riesling [15 19] – DRY

| | | | |
|------|---|--|-----|
| 2018 | So rapidly do vines in the red slate soils of Nierstein ripen that this was harvested a full ten days before the Morstein GG. The grapes are sourced from young vines in the Orbel and Ölberg vineyards, whose red slate soils give – guess what – red fruit. There is lots of spice, power and depth here, with fresh acidity and a broad salty finish. <i>Drink 2020 - 2024</i> | | £90 |
|------|---|--|-----|

PFALZ

Dengler-Seyler Maikammer

Matthias Seyler had a background in business, but the girl next door he married happened to have a wine estate, so he retrained and now they run it together. Maikammer is one of the principal wine-growing villages in the Southern Pfalz, with a history of viticulture dating back to Roman times. At Dengler-Seyler, a wide variety of soils allows many different varietals to be grown successfully, and there is minimal intervention in the cellar to allow the *terroirs* to shine through. The estate's prime site is the Heiligenberg: its top wines will be released in the autumn.

Matthias Seyler was lucky: in early 2018 he bought a second press to speed up processing of the grapes. As ripening accelerated during the harvest, this proved an invaluable tool, allowing him to pick and press each parcel at optimum ripeness. This year he pressed whole bunches of half of each *cuvée*, which provided freshness, and macerated the other half, which gave structure. Picking began early, on 23rd August.

Two top dry wines will be released in September.

PER CASE OF 6 IB

Muskateller [09 19] - DRY

| | | | |
|------|--|--|-----|
| 2018 | An unbelievably aromatic wine this year: the floral and fruit notes on the nose are so perfumed that you expect the wine to be sweet. Instead it is clean, grapey and completely dry, a delicious summer quaffer and, incidentally, very good with asparagus and olive oil. <i>Drink 2020 - 2022</i> | | £36 |
|------|--|--|-----|

Auxerrois [06 19] - DRY

| | | | |
|------|---|--|-----|
| 2018 | There are ripe melon and pear notes in this smooth, pleasant and fruity wine, given definition by a firm rich middle and a long fine finish with a hint of salty minerality. <i>Drink 2020 - 2022</i> | | £36 |
|------|---|--|-----|

Riesling [02 19] - DRY

| | | | |
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| 2018 | Floral notes and ripe yellow fruit are underpinned by a fresh green note, and there is some spice on the long grapefruit-pith finish. <i>Drink 2020 - 2022</i> | | £36 |
|------|--|--|-----|

Dengler-Seyler (contd.)

PER CASE OF 6 IB

Maikammer Heiligenberg [11 19] - DRY

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|------|--|--|-----|
| 2018 | A little bit of pre-fermentation maceration gives structure to this delicately floral, yellow-fruited wine, which is fine and long, ending on a salty spicy note. <i>Drink 2020 - 2026</i> | | £60 |
|------|--|--|-----|

Georg Mosbacher Forst

Sabine Mosbacher and Jürgen Düringer are based in the heart of the best area of the Pfalz, and the estate now comprises 20 hectares. Their wines are never showy, never rich nor heavy, but excel through finesse and elegance. They have now converted fully to organic viticulture, and all harvesting is done by hand.

The Mosbachers were lucky in 2018: they saw healthy amounts of rain in June, which reduced the impact of the ensuing drought, and they have a high proportion of old vines, which cope with drought better than young ones. They kept the canopy shorter so the vines needed less water, and protected their fruit by reducing leaf-plucking to a minimum. The harvest of very healthy yellow grapes on began on 27th August and it turned out to be the earliest and longest in the estate's history. The Mosbachers made many passes through their vineyards, carefully selecting ripe grapes, which were cooled with dry ice, and discarding those that showed any signs of water-stress, finishing on 8th October. There was less pre-fermentation maceration, and the wines are clean, pure and fruity.

Grosse Gewächse will be released in September.

PER CASE OF 6 IB

Georg Mosbacher [01 19] - DRY

| | | | |
|------|--|--|-----|
| 2018 | Perfumed yellow fruit leads to a rich, rounded middle with some weight, given definition by a ripe citrus acidity. A lot of wine for the money. <i>Drink 2020 - 2024</i> | | £45 |
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Deidesheimer Leinhöhle [21 19] - DRY

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| 2018 | A south-facing slope with multi-coloured sandstone soil gives a sweet core of elegant yellow fruit and a nicely judged fresh mineral finish. <i>Drink 2020 - 2026</i> | | £69 |
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Forster Musenhang [23 19]- DRY

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| 2018 | A cool, east-facing site just under the tree line adds a cool stony note to yellow peach and mirabelle fruit; there is a gentle but persistent streak of acidity and a very smooth, dense salty finish. <i>Drink 2020 - 2026</i> | | £69 |
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E.&O.E. June 2019

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