

HOWARD RIPLEY WINES

BURGUNDY, GERMANY & PIEDMONT

2021 GERMAN EN PRIMEUR RELEASE



JUNE 2022

EN PRIMEUR OFFER

2021 GERMAN VINTAGE REPORT

2021 is a cool vintage with wonderful energy and a smooth flowing quality, fresh as water from a glacier. It has given excellent dry wines, as well as classic *Kabinett* and *Spätlese*.

The wines are precise and racy, perfectly reflecting their vineyard origins. They are very transparent, each element clearly delineated by bright ripe acidity and fine stony minerality. The fruit is vivid and green, with notes of citrus, apple and pear.

How we got there is pretty miraculous because weather conditions throughout the growing season were supremely challenging: growers were grateful to harvest anything at all, and very surprised by the quality of the resulting wines. Low temperatures and high rainfall harked back to the difficult 1980s - Germany as it used to be: 'It's like I've been on holiday in the south for twenty years and have finally returned home!' said Helmut Dönnhoff. Growers who had lived through these cooler years were able to draw on their experience to cope with the 'new' conditions.

In the last thirty years, warmer temperatures resulting from global warming have made it much easier for fruit to ripen, so much so that growers have focussed on slowing down ripeness in order to preserve aromas and acidity. This year saw the opposite: late budbreak and flowering – at the end of June, several weeks later than the norm these days – quickly made them realise that the harvest would be that much later, and the window for ripeness therefore narrower. This meant that growers needed to speed up the ripening process as much as possible before the end of the season in November. A vine only has a certain amount of energy to distribute to its fruit: the more bunches, the longer it takes to ripen them. Growers thus began a rigorous program of green harvesting to reduce their crop – the less conscientious were faced with a large quantity of unripe grapes at the end of November which yielded thin, acidic wine.

The biggest problem of the season was the ample rainfall. On the one hand it was very welcome – several dry years in a row had depleted the water table, and it was delightful to see the countryside verdant again. But rain brought floods, sometimes with devastating effects. And it also resulted in severe outbreaks of downy mildew (*peronospora*), which attacks young shoots and flowers, as well as some rot. Flowering was disrupted by attacks of disease, and the crop was reduced as a result. A very careful spraying program was necessary, made all the more difficult when wet soils rendered vineyards almost impassable. Organic growers were particularly challenged: without systemic treatments, their options were limited, and they suffered the most. On the plus side, they were for the most part not obliged to do much green harvesting – Nature had done it for them!

At the end of August, growers looked at their vines and questioned whether they'd be able to harvest at all. But then the weather turned. September and October saw fine cool weather, with only the occasional bout of rain, and the vines profited from the sunshine with a steady increase in ripeness, so that by the time the harvest arrived in October and November, the grapes were perfectly ripe. Superb dry wines were made, as well as classic *Kabinett* and *Spätlese*. Little above this was produced, and there was almost no botrytis, but some of the oldest vines in warmer parcels did give botrytised wines of outstanding quality.

What are the wines like? The warm, sun-drenched vintages of 2018, 2019 and 2020 are an amazing trio, characterised by their power and sweet fruit. They are fresh and balanced, but behind the freshness there is the pressure of very ripe fruit. 2021, by contrast, is more naturally in balance. The rain enabled the vines to draw up minerals from the soil – key amongst them potassium – and dry extract is very high. This buffers the vibrant acidity, which gives a clean, fresh elegance to the wines. Ripe fruit in warm years can blur the differences in terroirs, but in 2021 the quality hierarchy is very much in evidence – a Grosse Lage (grand cru) vineyard is clearly discernible from its humbler neighbours. Although the wines are taut and dense, they are remarkably harmonious and relaxed. The fruit is cool, fresh and juicy, the acidity vibrant and lemony, and the minerality has a fine, stony/slaty character. They are very appealing now, but their balance and density guarantee a long life.

We are delighted to introduce two new growers to our portfolio: F.E. Huff from Nierstein in Rheinhessen, and Rings from Kallstadt in the Pfalz. Both make distinctive wines of very high quality.

In praise of *feinherb*

Feinherb, or *halbtrocken*, refers to wines that are a little over the legal limit of dryness of 9g/l of residual sugar, hovering usually between 12g and 16g. Neither one nor the other, I hear you say, and until recently I would have agreed. However, tasting many 2021s this Spring, I was finally converted: they should have a clear place in the line-up for any drinker. *Feinherb* wines are particularly good with food - there is nothing like a properly aged *Spät*-or *Auslese* with a hearty meat dish, but you have to wait decades for these to lose their perception of sweetness and become just off-dry. With *feinherb* you're right there from the get-go – they are a brilliant match with dishes that would be a challenge for dry whites – asparagus, salads, roast beef and so on. I am not alone in my enthusiasm – other merchants had piled in before us so this category was difficult to get hold of, and quantities are correspondingly limited. They are available from Peter Lauer, Schloss Lieser, Maximin Grünhaus and Weiser-Künstler.

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 2021s of Joh.Jos. Prüm will also be offered in September. 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.

Please let us have your En Primeur requests by the 24th of June 2022.

Prices are in bond London.

Explanatory notes

We identify wines by the last four digits of the AP number, unique to the wine, for example [11 20]. This avoids confusion when telling them apart. In this example, '11' is the number assigned to the wine and '20' is the year it was submitted for approval by a tasting board.

Auctions: in 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 VDP Classification Pyramid

The VDP (Verband deutscher Prädikatsweingüter) is an association of German wine estates dedicated to quality. It has its own rules regulating viticulture and vinification, and in recent years has introduced a new method of classifying wines akin to the Burgundian system. It has been widely adopted by serious growers who are not members.

Anyone familiar with Burgundy will recognise the terms –

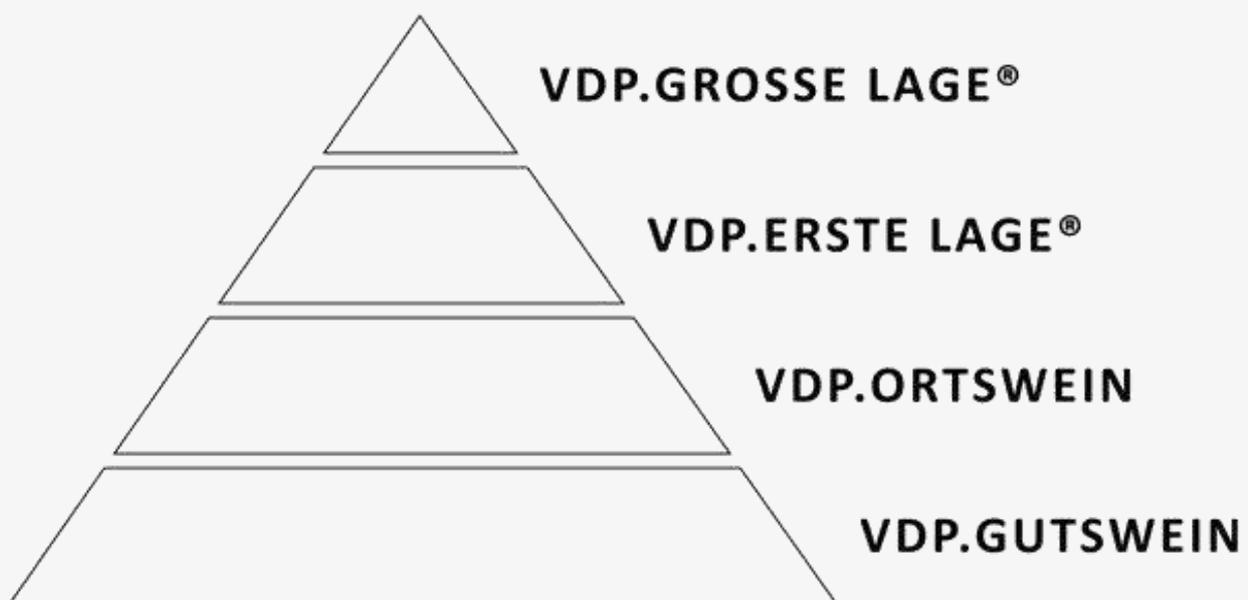
Gutswein = regional

Ortswein = village

Erste Lage = 1er cru

Grosse Lage = Grand cru.

We do not identify every wine in this offer by their classification, but refer to the system from time to time.



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Weingut Rudolf May Retzstadt



Benedikt & Rudolf May

The Estate

Rudolf May founded his estate in 1998 with two hectares, and through hard work and focus on quality has grown it to sixteen and a half. His main interest has always been Silvaner, and he is one of only a few growers to show that this often overlooked varietal can produce distinctive wines with ageing potential. May's Silvaners are the best 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 are already noticing that the vines are now more resilient and balanced: for example, they use far less sulphur as a stabiliser. This is an estate firmly established in the top rank. In 2020 it sold off over two hectares of lesser vineyards and purchased one and a half hectares in the Benediktusberg, an *1. Lage (1er cru)* site which may soon win recognition as a GG.

Silvaner has a mixed reputation in the UK, deemed a poor second to Riesling. Gratifyingly, this is changing, with demand for May wines increasing rapidly. This should come as no surprise: Silvaner is a perfect reflector of *terroir*, particularly adept at showcasing Franken's shell-limestone soils.

The Vintage

The Mays had their work cut out in 2021. Although they were spared frost, the rainy growing season brought continuous attacks of downy mildew, against which organic treatments have only a short-lived effect. Intense vigilance and a carefully monitored spraying strategy were required, but even then the crop was damaged, with a 30% reduction in yields and delayed ripening, further exacerbated by cool temperatures. At the end of August a certain pessimism crept in: 'I looked at the vines and doubted whether the fruit would ever ripen,' said Rudolf. But the weather turned at the beginning of September: warm dry conditions enabled the grapes to accelerate ripening, and by the end of September they were ready to harvest. This began on 25th and finished on 12th October. Against all odds the Mays have made a lovely set of wines. They are cool, poised and balanced, with tremendous energy and delicacy. It is too early for Rudolf to consider it a great vintage, but in the meantime he will settle for declaring it excellent, with good ageing potential.

Two GGs will be released in September

Weingut Rudolf May Retzstadt

Silvaner [04 22]

£48 | Case of 6- 75cl

From young vines from great sites, this punches well above its weight. Fresh green floral and citrus flavours build in intensity to a long stony finish. *Drink 2023-2028*

Silvaner Retzstadt [05 22]

£60 | Case of 6- 75cl

From vines between 25 and 40 years old and bottled in the traditional Franconian *Bocksbeutel*, this is vibrant, lean and pure, with intense citrus fruit and has a pronounced salty stony finish. *Drink 2023 - 2028*

Silvaner Retzstadter Langenberg [12 22]

£84 | Case of 6 - 75cl

An *1. Lage (1er cru)* made from 40-year-old vines in the heart of the vineyard, growing on very poor limestone soils that yield only very small berries. This doesn't taste of Silvaner – it is a pure *terroir* wine: the intense smooth generous juicy lemony fruit, the fresh pointed acidity and the lean stony mineral flavours with a dash of salinity perfectly reflect the shell-limestone soils on which the vines grow. Matured in three-to-five-year-old casks, there is a hint of oak on the long finish. *Drink 2023 - 2030*

2021 Silvaner Benediktusberg 1. Lage [11 22]

£108 | Case of 6 - 75cl

The Benediktusberg is a steep south-facing vineyard overlooking the Main river. The soils are thin, frequently exposing the limestone bedrock. No surprise that the Mays were keen to expand their small holding here, from one hectare to two and a half in 2020, with more coming onstream in 2022. It is supremely elegant, smooth and magically fine. The juicy floral and cool citrus fruit increase steadily in intensity, underpinned by a dark stony core, and finishing on a long gentle saline note. *Drink 2023 - 2028*

Silvaner Retzstadter Der Schäfer [14 22]

£132 | Case of 6 - 75cl

From a south-east facing subplot of the Langenberg vineyard, planted in 1969, with naturally low yields. It is matured in a new 2400 litre cask (*Doppelstück*). Silky and elegant, with well integrated oak flavours, this has the lean purity typical of the May wines, along with vibrant citrus fruit and a long dark stony finish. *Drink 2023 - 2028*

2020 Silvaner Retzstadter Langenberg 1. Lage 'Der Schäfer' Reserve [01 22]

£81 | Case of 3 - 75cl

Eighteen months in cask have lent extra finesse to a wine whose 'regular' version was already silky smooth. It is harmonious and completely at ease with itself, full of quiet energy, ripe juicy fruit and a persistent finish. Very small quantities made. *Drink 2023 - 2028*

Hofgut Falkenstein Konz-Niedermennig (Saar)



Erich and Johannes Weber

The Estate

The Webers are part of a revolution in German winemaking, in the sense that they are reverting to the way they believe wines used to be made: grapes picked at low ripeness levels, minimal intervention, and bottling straight from the cask. The result is an uncompromising set of wines, bursting with energy and character, which show every nuance of their *terroirs*. They are very exciting.

The origins of the estate are recent: 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 vineyards – and gradually built up their holdings around the winery. Their prime site is a two-and-a-half- hectare section in the Euchariusberg, a five-hectare vineyard designated *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, they stayed away from herbicides, focused 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 ten hectares (including one hectare of ungrafted vines). Their son Johannes joined in 2015, and since then the wines have become finer and ever more precise. After some years of transition, they converted to full organic practice in 2021.

The Vintage

Johannes Weber does not like super-ripe grapes, and in warm years always picks earlier than others, preferring to make vibrant, lean wines that reflect their *terroirs*. 2021 was a perfect vintage for this – the cool conditions meant slow ripening, allowing the harvest to be delayed until mid-October. The long hang-time and humid conditions meant the grapes were able to draw up large amounts of nutrients and minerals from the soils, leading to dense, satisfying wines. Residual sugar levels in the off-dry wines are low – a good 10g less than most others and balanced by a vibrant, ripe acidity. ‘This is the first vintage since 2016 that I am truly happy with,’ said Johannes, ‘The wines are herbal, fresh, salty, and crystalline, like a mountain stream.’ They certainly are, the best we have ever tried – and with all the hallmarks of greatness.

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

Hofgut Falkenstein Konz-Niedermennig (Saar)

- Niedermenniger Herrenberg Kabinett trocken**
‘Mutter Anna’ [01 22]
£78 | Case of 6- 75cl
- A bracing start: fresh, bright and lean, this is how a dry *Kabinett* – and it’s bone-dry – should be. There is floral yellow fruit and a dash of creamy minerality, ripe acidity and a long lemony finish. *Drink 2023 - 2035*
- Niedermenniger Sonnenberg Kabinett trocken**
‘Munny’ [09 22]
£78 | Case of 6- 75cl
- A richer, rounder and denser wine than the Mutter Anna, with floral fruit, hints of iodine and bright lemony flavours, finishing on a fresh, pure mineral note of summer rain on warm stone. *Drink 2023 - 2035*
- Niedermenniger Herrenberg Spätlese feinherb**
‘Palm’ [03 22]
£84 | Case of 6- 75cl
- Palm is a warmer site in the heart of the vineyard, and always a little riper. It is fine, delicate, and smooth, full of floral fruit, lime pith and fresh herbal notes, finishing with a long silky saline flourish. *Drink 2023 - 2035*
- Niedermenniger Herrenberg Spätlese feinherb**
‘Onkel Peter’ [04 22]
£84 | Case of 6- 75cl
- Old ungrafted vines give a dark, rich, but very vibrant wine with melting cool green fruit, a hint of tobacco and a long stony lemon-tinged finish. *Drink 2023 - 2035*
- Krettnacher Euchariusberg Kabinett ‘Kugel Peter’ [12 22]**
£84 | Case of 6- 75cl
- Harvested almost last, the long hang-time has given this old -vine *Kabinett* smooth yellow fruit mingled with fresh green herb flavours, pure bright acidity and a firm chalky finish. *Drink 2023 - 2035*
- Krettnacher Euchariusberg Kabinett alte Reben**
‘Gisela’ [08 22]
£150 | Case of 6- 75cl
- As always, a breathtaking wine. 80-year-old ungrafted vines give generous, dense fruit, full of cool herb and bright lemon flavours, and the finish is fresh, smooth and delightfully juicy, full of salinity and minty notes. There is power and great intensity here, but not at the expense of elegance, and it has the balance to age superbly. *Drink 2023 - 2035*
- Krettnacher Euchariusberg Spätlese ‘Förster’ [05 22]**
£120 | Case of 6- 75cl
- This has the same residual sugar as many of his colleague’s *Kabinetts*, but the density and weight you expect of a *Spätlese*. It is bright and energetic, the fruit yellower, edging towards peach, but there are plenty of fresh green herbal flavours too, notes of mandarin peel and a smooth stony elegant finish. *Drink 2023 - 2040*

Fritz Haag Brauneberg (Middle Mosel)



Oliver Haag and the Brauneberg

The Estate

There are no German wines more elegant than those of Weingut Fritz Haag. They do not shout and are often overlooked in favour of more showy bottles, but for balance, finesse and subtlety they are hard to beat. With a pedigree like this, it's no surprise that the wines have a fantastic ability to age. The great Juffer vineyard in Brauneberg, one of the few designated *grand cru* by edict of Napoleon in 1804, has everything to do with it, of course.

Its characteristic subtle floral notes and tensile mineral strength are an excellent foil for the estate's style, but none of the several owners can quite match what Fritz Haag does there*.

The estate owes its greatness to Wilhelm Haag, who started in the late 1950s, crafting beautiful wines from the Juffer, and its heart, the Juffer-Sonnenuhr, where vines are clustered on a dauntingly steep and rocky slope around the sundial. While his older son Thomas bought the defunct Schloss Lieser, turning it into one of the Mosel's great success stories, his younger son Oliver took over the family estate in 2005. We can speculate that competition between the two has driven them both into the ranks of the very best winemakers in Germany. While Thomas' wines are about energy, precision and character, Oliver's wines have an understated subtlety that becomes increasingly apparent as the wines age.

Oliver is constantly improving his vineyard sites: in 2021 three-quarters of a hectare of lesser vineyards were sold off and exchanged for better ones. In recent years there has been more focus on dry wines. An afterthought in the past, they now command the best grapes from the best sites and can take their place amongst the finest *trockens* in Germany.

*with the honourable exception of Schloss Lieser, a chip off the old block

The Vintage

'This was a classic Mosel year, with little sunlight and lots of rain. So we had to revert to the methods of the past to compensate, which principally meant reducing yields to allow the vines to ripen and give balanced wines.' The strategy has worked – these are some of the most seductive and harmonious wines we have tried here for years.

Fritz Haag Brauneberg (Middle Mosel)

Poor flowering and strong disease pressure in the rainy growing season already meant a natural loss of around 30%, but Oliver went even further in his quest for ripeness, with a green harvest and strict selection. Fine weather in September and early October helped, but when the harvest began on 6th October in the Juffer, he did not hold out much hope for a decent vintage. It finished on 10th November in Kesten, and he was amazed at the results: balanced, delicate wines with density and purity, perfectly reflecting their *terroirs*.

Oliver produced wines up to TBA, but there is very little to go around, especially at the upper levels.

Three Grosse Gewächse will be released in September. A Kabinett and a Spätlese will be offered at auction in September.

Brauneberger Juffer feinherb [19 22]

£96 | Case of 6 - 75cl

The first time we have offered this. With 10g/l of residual sugar, and just off-dry, this just edges over the legal maximum of 9g/l for a dry wine. It is quite lovely – soft and elegant with gentle lemony fruit, ripe fresh acidity, a dark slaty core and long smooth peachy finish. *Drink 2023 - 2030*

Brauneberger Juffer Kabinett [03 22]

£72 | Case of 6 - 75cl

£99 | Case of 3 - 150cl

£79 | Case of 1 - 300cl

‘Hard to think of a better *Kabinett* from this year,’ I wrote about 2020. Well, you just had to wait. Here it is – a brilliant, crystalline, pure and very fresh wine. It is effortless and elegant, floral, with a smooth green note to the ripe fruit and sweetness perfectly balanced by vibrant ripe acidity, and a meltingly elegant almost dry salty finish.

Drink 2023 - 2032 | Bottles

Drink 2024 - 2038 | Magnums

Drink 2027 - 2045 | Jeroboams

Brauneberger Juffer Spätlese [05 22]

£78 | Case of 6 - 75cl

An elegant, precise wine marked by white flowers and cool citrus fruit, this is subtle and restrained, gaining in intensity towards the long vibrant saline finish. *Drink 2023 - 2035*

Brauneberger Juffer- Sonnenuhr Spätlese [07 22]

£99 | Case of 6 - 75cl

Made from vines clustered around the sundial in the rocky heart of the vineyard. The rocks absorb warmth quickly, and the resulting wines are richer than those from the surrounding Juffer vineyard. The epitome of elegance this year. Its brightness and zing are typical of the vintage, but the vineyard wins out – it has conferred precision and purity, and there is a melting core of floral, white peach, apple and cool lemony flavours, balanced by vanishingly fine salty mineral notes on the long finish. *Drink 2023 - 2035*

Fritz Haag Brauneberg (Middle Mosel)

**Brauneberger Juffer Auslese
[20 22]**

£114 | Case of 6 - 75cl

Peachy, rounded and lively, there is yellow fruit accompanying the floral notes, and the saline finish is juicy, brisk and long. *Drink 2024 - 2038*

**Brauneberger Juffer-
Sonnenuhr Auslese [06 22]**

£144 | Case of 6 - 75cl

There is only a marginal difference in ripeness between this and the Juffer *Auslese*, but the grapes come from vines in the oldest plots around the sundial, and the result is quite distinct: the wine has more weight and power, but remains ethereal and pure, the citrus and green fruit framed by a strong slaty minerality on very long fine finish.

Drink 2026 - 2041

**Brauneberger Juffer Auslese
Goldkapsel [22 22]**

£210 | Case of 12 - 37.5cl

A small amount of cool fresh botrytis gives a dash of weight and richness to this spicy honeyed wine, full of peach and floral fruit, without blurring its precision, and the finish is fresh, smooth and long. *Drink 2030 - 2040*

**Brauneberger Juffer-
Sonnenuhr Auslese Goldkapsel
[09 22]**

£300 | Case of 12 - 37.5cl

More botrytis gives a smooth creamy note and great intensity to this bright, arrow-straight wine. The fruit is juicy, vibrant and silky, the dark core of minerality melting and superfine, and the finish smooth and endless. Very little of this was made, so it was bottled only in halves.

Drink 2026 - 2035

Julian Haart Piesport (Middle Mosel)



Julian Haart

The Estate

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 just under five hectares, which he and his wife Nadine manage by themselves.

His wines are as authentic as it gets: everything is done by hand, including hoeing (as seen on Klaus-Peter Keller's Instagram) rather than using herbicides. He keeps yields very low in order not to stress the vines, and layers his vineyards with straw to prevent water evaporation. His new winery was finished just in time for the 2021 harvest, and he was able to craft the vintage in much more relaxed circumstances, to the wines' (and his) great benefit.

Now in his eleventh vintage, he is making wines as exciting as any in the Mosel, and they are well worth seeking out. He has no wish to expand, and demand for them is set to increase, so get in while you can!

'There is general consensus in the informed wine world that the former star pupil (Julian Haart) of Klaus-Peter Keller is one of the greatest talents of the German wine industry in the last 20 years.' Jancis Robinson

In 2020 Julian Haart's *Kabinett* was the first to be awarded 100 points by James Suckling:

"None however, was better than the Julian Haart Riesling Mosel Ohligsberg Kabinett 2020, the first perfect wine in this category we have ever encountered. It is part of this winemaker's reinvention of the Kabinett category, an innovation of radical importance in the Mosel."

The Vintage

It was a year of particularly hard work for the Haarts. The humid conditions required constant vigilance, and a careful spraying program saw off any potential damage from downy mildew. The cool conditions meant slow ripening, and when he saw the grapes swell with rain, Julian was worried that they would never be ready. His solution was a rigorous green harvest, and with a final push from the fine autumn weather, the bunches achieved optimum ripeness in time for picking. Julian considers his *Kabinetts* to be the finest he has ever made. Quantities are low, but the quality is, as ever, quite spectacular.

Julian Haart Piesport (Middle Mosel)

Haart Riesling

£60 | Case of 6 - 75cl

Bursting with energy, there is a cool freshness to the ripe citrus fruit, and a smooth flowing quality that makes it particularly appealing. *Drink 2023 - 2028*

Mosel Riesling

£72 | Case of 6 - 75cl

Made primarily from Goldtröpfchen fruit, with some grapes sourced from two more elevated vineyards, this dry wine is smooth and fresh, with cool juicy lime-tinged green fruit, vibrant acidity and pithy fine minerality on the finish. *Drink 2023 - 2028*

Piesporter Riesling

£114 | Case of 6 - 75cl

A brisk cool wine with apple and floral flavours, and powerful citrus notes. The acidity is present but very ripe, and a pure stony minerality emerges on the finish. *Drink 2023 - 2030*

2021 Julian Haart Kabinett Collection - Wooden Case

£348 | Case of 6 - 75cl

These six wines are only available in this unique case. Very limited quantities.

Wintricher Großer Herrgott

Piesporter Goldtröpfchen

Piesporter Goldtröpfchen Alte Reben

Piesporter Grafenberg

Wintricher Ohligsberg Alte Reben

Wintricher Ohligsberg 1925 wurzelecht (ungrafted)

Peter Lauer Ayl (Saar)



Florian Lauer

The Estate

‘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*. From relative obscurity when he took over more than fifteen years ago, Florian Lauer has elevated this estate to one of the foremost in Germany.

Florian is one of the most thoughtful winemakers we have in our portfolio. He is an independent spirit – studying winemaking at Montpellier in southern France rather than in Geisenheim for example – but he is no maverick. He has a strong interest in science, and is always ready with a detailed and fascinating explanation of his practices.

Early on he decided to have as little adverse impact on the environment as he could, but did not apply for organic certification. Although he uses no herbicides, he abhors copper – pretty much the only weapon in the organic arsenal against fungus – for its harmful long-term effects on vineyard soils. Instead he employs an organic ‘curative’ fungicide, which reduces the amount of required treatments by half, thereby further lowering the environmental cost. His fertiliser is organic, sourced from local cattle and horse farms, and he has upgraded his agricultural machines to be as light as possible to avoid soil compaction.

In the cellar, only wild yeasts are used, and the wines are not fined. His corks are carbon neutral, and he does not use capsules – further reducing his carbon footprint. He derives most of his power from solar energy, and all estate vehicles are now electric. And finally, his cartons are reusable, and require no tape to seal.

But these environmental measures are of course entirely in the service of making the best possible wines. Florian’s primary goal is for them 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.

The Vintage

The growing season was not easy: high rainfall from May through August brought disease pressure, but also made the steep slopes difficult to work. Despite the barrage of problems, Florian seemed secretly delighted: this was a return to conditions of the past, when great Saar wines were made. Although temperatures remained cool, the autumn brought fine weather with lots of sunshine, which balanced the stony freshness of the wines with some yellow but mostly cool green fruit. After three hot vintages, this is a classic Saar year, and will go down as one of the greats.

Grosse Gewächse – including a Lambertskirch for the first time - will be released in September.

Peter Lauer Ayl (Saar)

**Ayler Riesling Faß 6
'Senior' [06 22]**

£72 | Case of 6 - 75cl

We have been eyeing this up for a while now, and in 2021 it was so good that we really had no choice but to take the plunge. Made in an off-dry style, it is seductive, smooth and crisp, with fresh yellow fruit, vibrant green flavours and a hint of spice on the long finish. *Drink 2023 - 2035*

Saar Riesling Faß 16 [16 22]

£57 | Case of 6 - 75cl

£132 | Case of 6 - 150cl

A forward, juicy wine, fresh and ripe, with cool grassy green fruit balanced by gentle slaty flavours on a finish that is much longer than you'd expect at this level. One of the most accessible and compelling estate Rieslings we offer.

Drink 2023 - 2028 | Bottles

Drink 2023 - 2030 | Magnums

Kupp Kabinett Faß 8 [08 22]

£84 | Case of 6 - 75cl

A classic Saar *Kabinett*: poised and seductive, lean and pure, with a delicate and perfectly balanced interplay of sweetness and acidity propelling it towards a long finish. The energy and tension here are breathtaking.

Drink 2023 - 2035

**Lambertskirch Kabinett
Faß 14 [14 22]**

£96 | Case of 6 - 75cl

The Lambertskirch was a Celtic sacred site, and it must have transferred some magic to the wines made there, because they have a special tranquillity and elegance. This one is rounder, deeper, and more elegant than Kupp, and riper this year too, leaning towards the density of a *Spätlese*. It is enchantingly fresh and smooth, with yellow berry, red apple and spice notes, and the finish is lean, pure and slaty.

Drink 2023 - 2035

Kupp Spätlese Faß 7 [07 22]

£102 | Case of 6 - 75cl

A pure, smooth and very fine wine, packed with juicy yellow fruit, herbs, spice and a powerful elegant wet-stone minerality that drives it to a very long finish. It is perfectly poised, relaxed and forward, but has an inner tension that guarantees a very long life. *Drink 2023 - 2035*

Maximin Grünhaus Mertesdorf (Ruwer)



Maximin and Carl von Schubert

The Estate

Maximin von Schubert and his winemaker Stefan Kraml continue 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 is to buy more than you think you will need.

The Vintage

As if the general difficulties of the vintage were not enough, Grünhaus suffered a devastating hailstorm on the last Saturday in July. The vines had just been leaf-plucked to provide better ventilation, and thus there was no protection for the grapes. Of all days the following morning was sunny – a rare thing that summer – and resulted in a dose of sunburn. Yields were severely affected, and are 40% down. What remains, however, is quite brilliant, a throwback to the glory days of the late nineties perhaps – subtle, elegant wines that shout out their provenance, and will go down as classics.

To compensate for the small quantities available, the estate has released some library wines, which are well worth seeking out.

Grosse Gewächse will be released in September. A Kabinett and a 2018 Abtsberg Auslese #64 will be offered at auction in late September.

Abtsberg Superior [22 22]

£120 | Case of 6 - 75cl

Pure and elegant, the fresh apple and green fruit flavours are framed by a fine slaty minerality, bright lemony acidity and a juicy spice-tinged finish. A beautifully balanced, lean, elegant wine. *Drink 2023 - 2035*

Maximin Grünhaus Mertesdorf (Ruwer)

Herrenberg Kabinett [14 22]

£90 | Case of 6 - 75cl

£114 | Case of 3 - 150cl

Green in a glass – classic cool fresh flavours of herbs, grass and gooseberry, vibrant lime acidity and a pithy juicy saline finish.

Drink 2023 - 2035 | Bottles

Drink 2024 - 2038 | Magnums

Abtsberg Kabinett [16 22]

£90 | Case of 6 - 75cl

£114 | Case of 3 - 150cl

This year vineyard differences are particularly marked, and the slightly warmer Abtsberg offers more generous fruit than the Herrenberg. It is still primarily green, but there is a hint of opulence complementing the lean, angular style. Great density too – for a *Kabinett* it packs a big punch, and finishes on a pure fine dark slaty note.

Drink 2023 - 2035 | Bottles

Drink 2024 - 2038 | Magnums

2018 Abtsberg Spätlese ‘late release’ [22 19]

£108 | Case of 6 - 75cl

For those missing Grünhaus *Spätlese*, another chance to get the superb 2018. It has the benefit of ageing in impeccable conditions at the estate, and is drinking well now – balanced, fresh and vibrant. *Drink 2022 - 2032*

2018 Abtsberg Auslese Nr. 89 [26 19]

£246 | Case of 6 - 75cl

An aromatic, honeyed and melting wine, with complex berry fruit, notes of orange zest and spice, and a salty pure lean mineral structure beginning to emerge as it loses its puppy fat. *Drink 2022 - 2045*

2018 Abtsberg Auslese Nr. 87 [29 19]

£348 | Case of 6 - 75cl

Botrytis gives a creamy richness to this already powerful wine, which has rich, smooth perfumed fruit and a lovely delicate mineral-driven finish. *Drink 2022 - 2045*

Schloss Lieser Lieser (Middle Mosel)



Thomas Haag

The Estate

If you're looking for energy, precision and character, look no further than the wines of Thomas Haag. It doesn't hurt that they age supremely well, reflect their *terroirs* brilliantly, and are quite delicious.

Thomas Haag's career is one of the great success stories of the Mosel. His pedigree is impeccable, starting with learning at the feet of his father, Wilhelm Haag, who made Weingut Fritz Haag great. Since taking over Schloss Lieser in 1992 and buying it outright in 1997, he has grown the estate from 6.5 to 25 hectares, owning an impressive range of plots from Brauneberg (Juffer and Juffer-Sonnenuhr) to Piesport (Goldtröpfchen and Falkenberg), including Lieser (Helden), Wehlen (Sonnenuhr) and Graach (Himmelreich and Domprobst) as well as harvesting a tiny parcel in Bernkastel (Doctor). With an estate this size it would be no surprise if the quality began to suffer, but through brilliant organisation and hard work Thomas and his gifted vineyard manager Philipp Vesper have made better wines together every year, teasing out the best of each vineyard they acquire. To taste these wines is to see the complexity and character of each separate site in a new light. They are a joy, and they are, incidentally, amongst the most reasonably priced of the Mosel's great estates.

The Vintage

'This is a throwback to the old days – we had the same conditions as in 1981 and 1984, both disastrous vintages. But we have moved on: now lower yields and precise selection enables the fruit to ripen properly,' said Thomas during our visit. It was hard work to deal with the wet conditions, but once these were under control, he could look at the positives: the wet soil allowed the vines to absorb minerality, clearly marked in the wines, and a prolonged fine autumn – with the harvest lasting from 10th October to mid-November, allowed picking at optimum ripeness. The wines show classic cool vintage character, crisp and pure, with crunchy fruit, intense minerality and the vibrant energy typical of Thomas Haag's wines. They are crystalline and clearly express their *terroirs*, and they are also lower in alcohol than the norm these days. It is a seductive vintage, approachable young, but with the stuff to last.

Six Grosse Gewächse will be released in September. A Domprobst Kabinett, Doctor Spätlese and a Wehlener Sonnenuhr Auslese will be auctioned in late September.

Schloss Lieser Lieser (Middle Mosel)

Juffer feinherb [07 22]

£84 | Case of 6 - 75cl

A beautifully balanced elegant wine, delicately floral, with pure green and yellow fruit, finishing on a melting slaty note and a hint of salinity. *Drink 2023 - 2030*

The Schloss Lieser Kabinett Collection

£132 | Case of 12 - 75cl

2 bottles each of Lieser, Himmelreich, Helden, Juffer, Wehlener Sonnenuhr, and Goldtröpfchen. A perfect way to sample the individual *terroirs*.

Drink 2023 - 2032

The Schloss Lieser Magnum Kabinett Collection

£96 | Case of 3 - 150cl

1 magnum each of Himmelreich, Wehlener Sonnenuhr and Goldtröpfchen, for times when you are alone and don't want to share.

Drink 2026 - 2040

Schloss Lieser Kabinett [04 22]

£60 | Case of 6 - 75cl

Ripe, lemony and fresh, full of energetic juicy fruit and a chalky mineral finish. *Drink 2023 - 2032*

Niederberg Helden Kabinett [08 22]

£78 | Case of 6 - 75cl

£96 | Case of 3 - 150cl

A smooth, dense pithy wine showing elegant greenish fruit, vibrating with energy, a dark slaty core and a salty finish. Delightfully moreish.

Drink 2023 - 2032 | Bottles

Drink 2026 - 2040 | Magnums

Juffer Kabinett [10 22]

£78 | Case of 6 - 75cl

£96 | Case of 3 - 150cl

Almost one of the most delicate in the line-up, the Juffer has white floral notes, bright citrus and fresh herb flavours and a very fine tensile mineral structure leading to a smooth, elegant finish.

Drink 2023 - 2032 | Bottles

Drink 2026 - 2040 | Magnums

Wehlener Sonnenuhr Kabinett [11 22]

£78 | Case of 6 - 75cl

£96 | Case of 3 - 150cl

The Wehlener Sonnenuhr consistently produces the finest and most elegant wines in the Middle Mosel. It is multi-layered too, packing into its lean angular structure aromatic floral fruit, fresh ripe grassy flavours, pointed ripe lime acidity and a long bright slaty finish.

Drink 2023 - 2032 | Bottles

Drink 2026 - 2040 | Magnums

Schloss Lieser Lieser (Middle Mosel)

Goldtröpfchen Kabinett [12 22]

£78 | Case of 6 - 75cl
£96 | Case of 3 - 150cl

The deep soils in Piesport lend power and complexity to this dense wine, full of herb, grass and nettle fruit, juicy citrus acidity and a rich creamy minerality reminiscent of lemon curd.

Drink 2023 - 2032 | Bottles
Drink 2026 - 2040 | Magnums

Himmelreich Kabinett [09 22]

£78 | Case of 6 - 75cl
£96 | Case of 3 - 150cl

There is lovely precisely delineated fruit here, crisp citrus flavours and a powerful dark slaty minerality driving to a long finish.

Drink 2023- 2032 | Bottles
Drink 2026 - 2040 | Magnums

Niederberg Helden Spätlese [14 22]

£90 | Case of 6 - 75cl
£111 | Case of 3 - 150cl

There is a coiled energy in this taut, dense wine, full of fresh green fruit, brisk lemony acidity and a pure earthy minerality on the long elegant finish.

Drink 2023 - 2037 | Bottles
Drink 2026 - 2042 | Magnums

Juffer-Sonnenuhr Spätlese [15 22]

£90 | Case of 6 - 75cl
£111 | Case of 3 - 150cl

Very floral and delicate, with a streak of juicy citrus running through, accompanied by grassy flavours and a finely structured persistent silky minerality.

Drink 2023 - 2037 | Bottles
Drink 2026 - 2045 | Magnums

Wehlener Sonnenuhr Spätlese [16 22]

£102 | Case of 6 - 75cl
£126 | Case of 3 - 150cl

A beautifully textured wine, even more delicate than the Juffer-Sonnenuhr, with delicately-wrought lean slaty mineral flavours, fresh green aromatic fruit and a long saline finish.

Drink 2023 - 2037 | Bottles
Drink 2026 - 2042 | Magnums

Niederberg Helden Auslese [18 22]

£144 | Case of 6 - 75cl

The only Auslese in the line-up. The first time we see ripe golden yellow fruit and a hint of creamy lushness – but let's not forget what vintage we're tasting: this is still brisk and lean, with precise fruit and a clearly delineated earthy mineral finish. *Drink 2024 - 2035*

Willi Schaefer Graach (Middle Mosel)



All bar one Schaefer

The Estate

Christoph and Andrea Schaefer run 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*. The two main sites are in the Graacher Himmelreich and Domprobst, and no other grower is able to showcase the differences between the two vineyards so clearly in their wines: the forward, fruit-driven and seductive charm of the Himmelreich, and the deep, complex mineral and fruit tones of the Domprobst. How do the Schaefer do it? With their palates: rather than relying 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.

The Schaefer wines are not the most giving at first; like the Prüm wines, they need a little time to settle down before showing their best. But patience is rewarded with glorious *terroir* wines that are understated but characterful.

The Vintage

The growing season was relatively easy in Graach, with enough rain to prevent the vines from shutting down, and deep soils providing a good water supply. The harvest began earlier than usual, on 14th September, and a good quantity of beautifully healthy *Kabinett* grapes were gathered. During this time, the team also cleared any unhealthy grapes, so that when rain came there was no danger of rot. After that it was stop and start, and a vintage reckoned to last three weeks stretched into five.

Christoph was very pleased with the results. The juice was delicious, with perfect ripeness and high levels of tartaric acid, a lot of which dropped out during fermentation, making the wines more digestible and elegant. These are properly authentic, hand-crafted Mosels, with the estate's customary magical transparency, and they are absolutely delicious.

A Domprobst Kabinett [01 21] and a Spätlese [13 21] will be auctioned in September.

Willi Schaefer Graach (Middle Mosel)

Graacher trocken [06 22]

£72 | Case of 6 - 75cl

A lean, pure and bright wine, with apple and citrus fruit and ripe juicy acidity, leading to a broad stony finish.

Drink 2022 - 2030

**Graacher Himmelreich
Kabinett [02 22]**

£96 | Case of 6 - 75cl

£120 | Case of 3 - 150cl

A dense wine so perfectly balanced that it comes across as featherlight. There is precision, brightness and elegance, ripe acidity and pure fresh fruit. You cannot ask for more.

Drink 2023 - 2032 | Bottles

Drink 2023 - 2038 | Magnums

**Graacher Domprobst
Kabinett [03 22]**

£96 | Case of 6 - 75cl

£120 | Case of 3 - 150cl

Always a denser and more layered wine than the Himmelreich. It is rich and deep, with melting peachy fruit, brisk but ripe acidity and a long fine silky slate-tinged finish.

Drink 2023 - 2032 | Bottles

Drink 2023 - 2041 | Magnums

**Wehlener Sonnenuhr Spätlese
[17 22]**

£84 | Case of 3 - 75cl

The well-drained soils of Wehlen are prone to drought in dry years, but in wet ones they shine. The wine is stellar in 2021: full of energy, it has the typical angularity of the vineyard, but packs in generous fresh green lemony fruit, floral notes, a delicate, tensile mineral structure and a long juicy finish. More! *Drink 2022 - 2040*

**Graacher Domprobst Spätlese
[05 22]**

£96 | Case of 3 - 75cl

A rounded, generous wine of great intensity and transparency, packed with green and yellow fruit, silky dark minerals and ripe lemony acidity. It bursts with energy, has a melting middle, and a long juicy finish. *Drink 2023 - 2040*

Daniel Vollenweider Traben-Trarbach



Moritz Hoffmann and Daniel Vollenweider

The Estate

Daniel Vollenweider came to the Mosel from his native Switzerland in 1999, with no money and 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 six hectares, and has never produced a sub-standard wine. He was joined in 2019 by Moritz Hoffmann, a young winemaker fresh from his studies, who shows great promise.

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 full glory.

The Vintage

The perfectionist Daniel Vollenweider is never really happy with his wines, always feeling he could have done better. The challenging 2021 growing season gave him plenty to worry about, not least because he lost half his crop, but it's hard to imagine better wines from the Goldgrube. They are truly authentic, full of elegance, balance and transparency.

2020 dry whites, including the fabled Aurum, will be released in September.

Daniel Vollenweider Traben-Trarbach

Wolfer Goldgrube Kabinett

[01 22]

£78 | Case of 6 - 75cl

Made from several different cooler sites in the Goldgrube, this fresh, juicy *Kabinett* has lively fruit and a lean, pure mineral structure, its density lending length and a deceptive power. One of the very best *Kabinetts* we tried.

Drink 2023 - 2032

Wolfer Goldgrube Spätlese

[02 22]

£96 | Case of 6 - 75cl

A harmonious wine from old ungrafted vines in the Portz section of the vineyard. It manages the extraordinary feat of being at once delicate, melting and generous, but also precise, chiselled and firm. It is full of energy and power, dense and forward, but also smooth and silky. In short, it can be appreciated from many angles, and you may find yourself drinking the whole bottle to appreciate its every nuance. *Drink 2023 - 2036*

Weiser-Künstler Traben-Trarbach (Middle Mosel)



Konstantin Weiser

The Estate

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 organic 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 Vintage

It all looked great until flowering: then the cold rainy weather brought an onslaught of mildew on the freshly-emerged stamens just when the vines were at their most vulnerable. Organic growers, unable to use systemic fungicides, were hardest hit. Half the crop was lost. On the plus side, this meant that no green harvesting was necessary, since nature had already done enough for the remaining grapes to ripen in time for harvest. This ran through October, and has produced a set of brilliant, pointed wines with huge energy and precision, some of the most exciting in our portfolio.

Top dry wines from 2020 will be released in September.

Riesling 'Weiser-Künstler [05 22]

£54 | Case of 6 - 75cl

Weighing in at just 9% alcohol, the brisk acidity in this wine almost covers the fact that it's off-dry. It is a charming wine, graceful and elegant, with fresh green herb and nettle fruit and a long smooth finish. *Drink 2023 - 2028*

Weiser-Künstler Traben-Trarbach (Middle Mosel)

2021 Traber Gaispfad Kabinett halbtrocken [06 22]

£84 | Case of 6 - 75cl

Until the analyses came back from the lab, the Weisers thought this was a dry wine. In fact it's well over the limit, carrying 14g/l of sugar, but so zingy is the acidity, so powerful the stony minerality that it tastes completely dry. The structure helps: it is lean and pure, with juicy lemony fruit, the finish way longer than a *Kabinett* has any right to have. An extraordinary surprise. *Drink 2023 - 2032*

2021 Steffenberg im Löwenbaum feinherb [07 22]

£90 | Case of 6 - 75cl

Not Tasted

2021 Wolfer Sonnenlay Kabinett [03 22]

£66 | Case of 6 - 75cl

The Sonnenlay, as the name implies, is a warmer site situated in a side valley of the river. The grey slate soils give a ripe, smooth, elegant wine with creamy minerality, bright lemony fruit and an intense long finish. *Drink 2023 - 2032*

Enkircher Ellergrub Kabinett [04 22]

£84 | Case of 6 - 75cl

100-year-old vines with very small berries in a steep terraced vineyard give an intense wine every year. In 2021, it is deceptively fluid, with accessible lemony fruit and fine dark saline minerality, but its vibrant acidity and great length give a strong hint at what's beneath – a serious, powerful and exciting wine. *Drink 2023 - 2032*

Enkircher Ellergrub Spätlese [02 22]

£102 | Case of 6 - 75cl

A lean, pure 'classic' *Spätlese*, showing fresh layered fruit comprised of citrus with splashes of green, brisk acidity and a pure long dark stony finish. *Drink 2023 - 2037*

Traber Gaispfad Auslese [01 22]

£96 | Case of 6 - 37.5cl

They pulled the same trick in 2020, and it was even more difficult in 2021: a wine with 100% botrytis, the product of laborious selection of individual berries, of which only 100 litres were made. It is clean and pure, the botrytis fresh and delicate, giving yellow fruit flavours – apricots and a hint of tropical and there is a persistent stony salty finish. *Drink 2023 - 2038*

Forstmeister Geltz Zilliken Saarburg (Saar)



Dorothee & Philipp Zilliken

The Estate

Dorothee Zilliken took over the running of this venerable estate in 2016, the eleventh generation to do so. Eleven hectares of the thirteen-hectare estate are 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 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 Vintage

It rained every other day in 2021, so the challenges to keep vines disease-free were immense. In the face of disaster, organic methods were temporarily abandoned, and there was very little loss of crop. It was also a relief that vine development was not so explosive – the Zillikens were delighted to tend slow-ripening grapes again. Fine weather in the six weeks before harvest ensured a decent crop of ripe grapes, although very little above *Spätlese* level was produced.

The wines are juicy, elegant, and ripe, with the typical fine steely notes of the Saar.

A Grosses Gewächs will be released in September.

Saarburger Rausch Kabinett [06 22]

£99 | Case of 6 - 75cl

The freshness of a cool year here, but also the density of slow-ripening, mineral-rich grapes. It is a *Kabinett* in the typical Zilliken style, full-bodied and soft, despite the bracing acidity. The fruit is gentle and well balanced, with cool, minty herbal, spice and red apple notes, and there is a long smooth, almost creamy finish. A lovely wine, completely at ease with itself. *Drink 2023 - 2032*

Saarburger Rausch Spätlese [05 22]

£144 | Case of 6 - 75cl

A much thicker, denser wine than the *Kabinett*, with ripe golden yellow fruit shot through with cool green flavours. It is mellow and ripe, but the acidity is bright and brisk, keeping it lively through to the dark mineral finish. *Drink 2023 - 2036*

Forstmeister Geltz Zilliken Saarburg (Saar)

**Saarburger Rausch Auslese
[03 22]**

£258 | Case of 6 - 75cl

£138 | Case of 6 - 37.5cl

Single-berry selection ensured a high proportion of botrytis in this wine, and it shows. There is luscious golden-yellow fruit mixing with cool red apple, lending smoothness and power; the acidity is vibrant and fresh, and there is a powerful smooth saline finish.

Drink 2024 - 2040 | Bottles

Drink 2024 - 2035 | Magnums

Hermann Dönnhoff Oberhausen



Cornelius & Helmut Dönnhoff

The Estate

Under the direction of Helmut Dönnhoff since 1966, Weingut Hermann Dönnhoff has become the powerhouse of the Nahe, expanding from a modest 3.5 hectares in 1966 to over 30 today. Not only that, but it has grown into one of Germany's leading estates, producing a dazzling array of wines to suit all tastes, from dry to very sweet, and all marked by precision and energy. Over the last 10 years he has handed over control to his son Cornelius, who has continued an unbroken run of fine vintages.

The Vintage

What a turnaround! Drought and decelerating ripeness have been the focus in recent years; 2021 saw a throwback to old days of high rainfall and accelerating ripeness. 'It's like I've been on holiday in the south for twenty years and have finally returned home!' laughed Helmut Dönnhoff during our visit. There were no extremes though: it rained, but not too much, ripening was steady, unlike the uneven bursts in some warmer years, and the slow season allowed for long hang-time. There was more frequent spraying, especially at the beginning of the season, but this tapered off towards the end as the threat of disease was contained.

The vintage conditions favoured steeper, well-drained sites that coped better with the wet conditions; those on flatter sites underwent extensive leaf-plucking to aid ventilation and prevent the onset of disease. The fine autumn weather gave a final push of ripeness, and the Riesling harvest began on 15th October, finishing at the end of November. On 22nd December Eiswein grapes were picked.

For Helmut, this is one of the best, if not the best *Spätlese* vintage he has seen. Since he started making wine in 1971, that's saying something.

This is a lovely set of wines, pure and zingy, as true to their *terroirs* as ever.

Grosse Gewächse will be released in September, and a Brücke GG will be offered at auction later that month.

Hermann Dönnhoff Oberhausen

Oberhäuser Leistenberg Kabinett [04 22]

£96 | Case of 6 - 75cl
£126 | Case of 3 - 150cl

Along with the Hermannshöhle, the Leistenberg is the oldest holding of the estate, so the Dönnhoffs know exactly how to get the best out of it. The fruit is intensely floral, full of white blossom, the acidity vibrant and fresh, and there is a long cool dark finish.

Drink 2023 - 2032 | Bottles

Drink 2025 - 2040 | Magnums

Oberhäuser Brücke Spätlese [14 22]

£192 | Case of 6 - 75cl
£219 | Case of 3 - 150cl

A smooth, discreet and perfectly integrated wine, with green apple, herbal notes and a smooth mineral elegance accompanied by brisk lemony acidity. It is very dense, transparent and pure, and the finish amazingly persistent.

Drink 2023 - 2037 | Bottles

Drink 2024 - 2041 | Magnums

Niederhäuser Hermannshöhle Spätlese [15 22]

£216 | Case of 6 - 75cl
£243 | Case of 3 - 150cl

Hermannshöhle is never loud: it impresses with a quiet, aristocratic authority. There is a flowing energy here, an ethereal lightness and yet the wine is very dense; it is cool, pure and silky, each element clearly delineated through to the long fresh finish. Absolutely delightful.

Drink 2023 - 2037 | Bottles

Drink 2023 - 2041 | Magnums

Oberhäuser Brücke Auslese Goldkapsel

£348 | Case of 6 - 75cl
£348 | Case of 12 - 37.5cl

Very little botrytis, and the result is a cool, minty, green-fruited wine with a melting sweet core, vivid lemony acidity and a long gentle pithy finish. *Drink 2026 - 2038*

Niederhäuser Hermannshöhle Auslese Goldkapsel

£378 | Case of 6 - 75cl
£378 | Case of 12 - 37.5cl

There is more botrytis here, but so pure and fresh that it never dominates this beautifully elegant crystalline wine, full of golden-yellow fruit, aromatic floral flavours, apples and an undertone of mown grass. The acidity is lively, the minerality seamlessly integrated and the finish calm and long.

Drink 2026 - 2038 | Bottles

Drink 2024 - 2037 | Halves

Oberhäuser Brücke Eiswein Goldkapsel

£2900 | Case of 6 - 75cl
£1450 | Case of 6 - 37.5cl

An amazingly pure Eiswein. It doesn't attempt to strip the enamel from your teeth, but makes its mark with a cool elegance. The fruit is fresh and minty, with gentle citrus notes, and there is also a clear tropical tone – passion fruit and pineapple. It can be drunk early with great pleasure, but will age gracefully too.

Drink 2023 - 2035 | Bottles

Drink 2023 - 2035 | Halves

Schäfer-Fröhlich Bockenau



Tim Fröhlich

The Estate

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. His principal holdings are in Bockenau – the flagships 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 reductive wines that can be drunk young, but the best take years to showcase the *terroir* of their vineyards.

A large cuverie is under construction, and will be ready for the vintage in 2023. Expect great things!

The Vintage

Precision was the key for Tim Fröhlich in 2021. Careful planning and vigilance meant that his team did not have to up the frequency of spraying, but they had to keep a keen eye on the weather forecast to make sure it was done at the right time. Late budbreak made him realise that getting the fruit ripe was going to be the main issue of the vintage. ‘Fighting for must weight is never easy, but if you know ahead of time that’s a huge advantage,’ he said. This meant a careful management of yields through green harvesting (fewer bunches means quicker ripening). A welcome push of maturity came in September and October with the arrival of fine weather, and a long harvest ended in the Felseneck on 12th November.

The fruit was more delicate this year, and there was less skin contact than usual to preserve the vintage’s crystalline character. The press was adjusted to a gentler, slower pace, and the fruit was purer as a result. ‘Other regions can do power. We want finesse and minerality, which is far more difficult to pull off,’ said Tim. And so he has.

Tim could not be happier. The grapes had a few degrees less ripeness than in the past few years, but for him that is a positive. He believes he has made the most homogenous and best vintage ever.

Six Grosse Gewächse will be released in September.

Schäfer-Fröhlich Bockenau

Nahe Riesling [04 22]

£66 | Case of 6 - 75cl

Vines up to 10 years old, including those from the best sites, give a fresh, cool wine with bright apple fruit and a delicate mineral edge. A very exciting start.

Drink 2023 - 2030

Vulkangestein [09 22]

£96 | Case of 6 - 75cl

From 35-year-old vines in Felsenberg and Stromberg destined in future for GGs, so this is GG in all but name. An aromatic, cool salty wine, with multi-layered fruit – green freshness, ripe red and a hint of yellow all in a juicy pure package, with a lean dry pithy finish. *Drink 2023 - 2032*

Schiefergestein

£108 | Case of 6 - 75cl

From 30-to-40-year-old vines in Felseneck. An intense, mineral driven wine, as fresh as cool, clear water running over a stony riverbed. It is taut and lean, with spicy grapefruit and lemon, ripe juicy acidity and a dark creamy note from the slate. A very fine, transparent wine.

Drink 2023 - 2032

Felseneck Kabinett

£96 | Case of 6 - 75cl

A beautifully judged Kabinett - poised, electric, and feather-light, full of fresh green fruit, lemony acidity and a vibrant smoky stony edge. Very moreish indeed. *Drink 2023 - 2037*

Felseneck Spätlese

£102 | Case of 6 - 75cl

The plots used for *Spätlese* are more south-facing, and the fruit correspondingly riper. The wine is dense, but it loses none of its energy – there is fantastic drive here, with juicy fresh fruit, zippy ripe acidity and a long smooth dark slaty finish. *Drink 2023 - 2037*

Felseneck Spätlese Goldkapsel

£132 | Case of 6 - 75cl

Harvested from older vines at almost the same time as the regular *Spätlese*, this is more backward, but it has even more energy and drive than the regular *Spätlese*, full of cool smooth ripe fruit and complex stony smoky flavours that finish on a long saline-tinged note. *Drink 2023 - 2037*

Felseneck Auslese

£126 | Case of 6 - 37.5cl

Not tasted

Peter-Jakob Kühn Oestrich



Family Kühn

The Estate

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, side-lining 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 21 hectares on prime sites in and around Oestrich, with 90% given over to Riesling. The wines are now made by Peter-Bernhard and his wife Viktoria, who have refined the biodynamic methods pioneered by his parents.

The Vintage

The cool conditions of 2021 came as something of a relief from the three preceding hot vintages. That's not to say it wasn't very hard work to meet the considerable challenges. This year it was a question of trying to accelerate ripening rather than decelerate it, so all vineyard work was devoted to this goal.

There was extensive debudding in early May to limit the number of shoots and thus ensure an airy canopy; there was also a rigorous green harvest that left only the ripest bunches hanging for the main event. The pressure of disease threatened throughout, and great vigilance was required to combat it, a task all the more difficult when only biodynamic treatments could be used.

By harvest time, the crop had been reduced by a good third, resulting in the estate's smallest harvest ever. But the wines are delightful – intensely aromatic, transparent and bursting with energy.

Some of the rarer dry wines (from 2018, 2019 & 2020) will be released later this year.

Peter-Jakob Kühn Oestrich

2018 Blanc de Blancs Brut
[Lot 61540]

£102 | Case of 6 - 75cl

Made from Riesling, Auxerrois and Pinot Blanc, with twenty-four to thirty-six months on the lees, this is smooth and vibrant, with a fine mousse and excellent length.

Drink 2023 - 2028

Oestrich Lenchen Kabinett
[10 22]

£90 | Case of 6 - 75cl

Lean, green but definitely not mean, it has bags of energy, lemony acidity and a silky earthy minerality on the vibrant finish. *Drink 2023 - 2030*

Oestrich Lenchen Spätlese
[11 22]

£132 | Case of 6 - 75cl

The Kühns had to fight for this *Spätlese*, picking only the ripest berries. It was worth it: it is fresh and very zippy, with a lovely balance of green fruit plus a hint of yellow, and a smooth fine stony minerality. *Drink 2023 - 2035*

Battenfeld-Spanier Hohen-Sülzen & Kühling-Gillot Bodenheim



Carolin Gillot and Oliver Spanier

The Estate

When Oliver Spanier of Battenfeld-Spanier married Carolin Gillot of Kühling-Gillot in 2016, 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 includes 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.

In late 2019 Battenfeld-Spanier was given the coveted 5-grape-cluster award by the Gault-Millau guide, while Kühling-Gillot was promoted to 4-grape cluster. They are now amongst the most highly regarded producers in Germany, a fantastic achievement.

The Vintage

With their limited arsenal for combating disease, 2021 was tough for biodynamic growers. Extreme vigilance was required to spray at the right times, even on Sundays, and the team put in 6,000 hours more than the norm to keep things on track, largely spent leaf-plucking and green harvesting. From October the weather was warm and fine, and the long-awaited ripeness finally came. The harvest was extremely long, lasting nearly eight weeks, with forty-five pickers on standby for the right conditions, and fourteen strong in the cellar to process the grapes. Apparently a lot of beer was consumed.

The wines are as lovely and precise as ever, beautifully elegant and fine.

Several Grosse Gewächse will be released in September

Battenfeld-Spanier Hohen-Sülzen & Kühling-Gillot Bodenheim

Battenfeld-Spanier

Mölsheim aus ersten Lagen Riesling [34 22]

£102 | Case of 6 - 75cl

Made entirely from 1. Lage (1er cru) vineyards, this is a mineral-driven, meltingly elegant wine, stony, salty and lean, with bright citrus fruit and a long, fine energetic finish. If you're into limestone, this is for you.

Drink 2023 - 2032

Kühling-Gillot

Qvinterra Scheurebe [11 22]

£54 | Case of 6 - 75cl

A smooth, bright and elegant wine with typical cool grape-fruit flavours, vibrant acidity and a satisfying juicy finish.

Drink 2023 - 2026

Qvinterra Riesling [08 22]

£54 | Case of 6 - 75cl

Made this year from declassified GG grapes from the Sackträger vineyard, a warm site with deep loess and marl soils. It is bright, lemony and ripe, with a rounded elegance and a long stony finish. Considering the provenance, it's no surprise that this is an outstanding wine at this level and great value. *Drink 2023 - 2028*

Oppenheim aus ersten Lagen Riesling [30 22]

£84 | Case of 6 - 75cl

The big brother of Qvinterra Riesling, this year made entirely from declassified grapes from the Herrenberg GG vineyard, whose limestone-rich marl soils give an elegant, citrus-laden wine with notes of fresh herbs and flowers. It has a lovely easy energy, and a juicy pithy finish.

Drink 2023 - 2032

2021 Niersteiner aus ersten Lagen [32 22]

£102 | Case of 6 - 75cl

Don't trust the label. The overwhelming majority of grapes for this were sourced from the lower portion of Pettenthal, one of the most famous GG vineyards. A wine at consummate ease, it has warm, elegant strawberry and yellow fruit, spice notes and a juicy, long ethereal finish.

Drink 2023 - 2032

Knewitz Appenheim



Tobias Knewitz

The Estate

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.

Big news here: in 2021 the estate was invited to join the VDP, and from now on will be able to release their best dry wines as GGs.

The Vintage

2021 was challenging for all growers, especially those using organic methods. The Knewitzes were obliged to spray more than usual in the wet summer to counteract the extensive disease outbreaks, and performed rigorous green harvesting to reduce the crop and allow the best grapes to ripen. They encouraged the growth of a cover crop to reduce the effect of too much water on their vines, and were in good shape for the harvest by the time the weather broke and the fine autumn arrived. They had lost half their crop, and there is little wine to go round this year

But the quality is outstanding: ‘Our grapes are small, they are marathon runners and in balance, and able to cope with the difficult conditions,’ said Tobias.

The wines are excellent – very pure and bright, and they precisely reflect their *terroirs*.

1. Lage and Grosse Gewächse will be released in September.

Knewitz Appenheim

Riesling [02 22]

£54 | Case of 6 - 75cl

Made from young vines in GG sites, this is a typical Knewitz wine: linear, lemony and pure, beautifully flowing, and finishing on a fresh, elegant stony note. *Drink 2023 - 2028*

Appenheimer

£84 | Case of 6 - 75cl

Made from young vines in the Hundertgulden vineyard, this is fine, lean and strong, with a core of bright lemony fruit, dark silky stony flavours, and a long clean very fresh pithy finish. *Drink 2023 - 2030*

2021 Riesling Kabinett Eisenerz [09 22]

£60 | Case of 6 - 75cl

You can tell this is from vines in the Steinacker. It is floral and fresh, and there is a current of green grassy fruit, but the most obvious giveaway is the harmonious stony core, growing in power on the finish. An electrifying and pure, moreish wine. *Drink 2023 - 2032*

Riesling Auslese [12 22]

£72 | Case of 6 - 50cl

A selection of botrytised grapes from GG sites picked throughout the harvest. It is fresh, zingy and complex, with golden-yellow fruit, bright citrus acidity and a very long stony apricot-tinged finish. *Drink 2022 - 2030*

Wittmann Westhofen



Philipp Wittmann

The Estate

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 Philipp 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.

The Vintage

Growers in Westhofen could count themselves lucky in 2021. They faced most of the same challenges as their colleagues in the rest of Germany, but had two lucky breaks: the weather was fine for a few days in June, allowing flowering to pass without incident, and they did not suffer the extremes of rainfall in July, that fell elsewhere with sometimes devastating results. The pressure of disease was therefore much less, and the growing season more relaxed. Judicious leaf plucking and green harvesting, combined with the fine autumn, produced a crop of perfectly ripe grapes, picked over the course of six weeks from 24th September.

The wines are classic: they are aromatic, pure and vibrant with more moderate alcohol levels than has been the norm in recent years.

Four Grosse Gewächse will be released in September.

Weissburgunder [07 22]

£66 | Case of 6 - 75cl

A typical limestone wine, floral and lemony, with brisk acid and a smooth long finish. *Drink 2023 - 2025*

Wittmann Westhofen

Riesling [06 22]

£66 | Case of 6 - 75cl

As usual, there is declassified fruit from good Ortswein and 1. Lage (1er cru) vineyards here, and it shows: the wine is far finer than it has any right to be at this level. It is a dense, powerful wine with lively elegant fruit, juicy citrus acidity and a long smooth slightly salty finish.

Drink 2023 - 2028

Westhofener Riesling

1. Lage [14 22]

£114 | Case of 6 - 75cl

From young vines, this year only in Morstein – thus the ‘second’ wine from this great vineyard. It has all the hallmarks of the *grand vin* though: generous ripe citrus fruit, smoky stony notes and most telling of all, a very fine, silky texture through to a very long finish. *Drink 2023 - 2032*

Niersteiner Riesling

1. Lage [15 22]

£114 | Case of 6 - 75cl

Made up of grapes from two GG sites, the Orbel and Ölberg. You’d think these warm sites would produce riper fruit than in Westhofen, but the conditions were harsher on the Rheinfront, and we get cool, fresh red and green fruit, some floral notes, zippy citrus and a broad earthy mineral core. On the finish it relaxes and gives more, with a hint of the exotic - peach and apricot - that holds out great promise for the future. *Drink 2023 - 2032*

F.E. Huff Schwabsburg



Famile Huff

The Estate

Schwabsburg lies a little inland from the Rhine, just behind Nierstein. The Huff family has been farming here since 1700, vines always part of the mix. Ekkehard Huff transitioned exclusively to making wines with five hectares in the 1980s. After studies in Geisenheim and stints at Keller in nearby Dalsheim and Aldinger in Württemberg, his daughter Christine joined in 2010. Very much part of the young 'golden generation' of winemakers, she and her husband Jeremy, originally from New Zealand, are producing a range of very exciting wines from their now ten-hectare estate, including sites in the great *Roter Hang* (red slope) of Orbel, Pettenthal and Schloss Schwabsburg. Schwabsburg is an underrated commune, in the shadow of its glamorous neighbour, but it possesses great vineyards, and the wines are extremely good value.

Christine Huff's wines were part of the case curated by Klaus-Peter Keller, and we were so impressed by them that we have added them to our portfolio.

Posh dry whites will be released in September.

2021 Riesling [13 22]

£48 | Case of 6 - 75cl

From vines at the top and bottom of the *Roter Hang*. A forward, poised and balanced wine with fresh green flavours, a dark core and a long, satisfying finish. *Drink 2023 - 2032*

2021 Schwabsburger Riesling [06 22]

£60 | Case of 6 - 75cl

The Schwabsburg vineyards are a little cooler and windier than those in Nierstein, and the wines fresher as a result. This is pure, bright and juicy, with cool grapefruit, lemony acidity and a long lean stony finish. A super *village*. *Drink 2023 - 2032*

Dengler-Seyler Maikammer



Eva and Matthias Seyler

The Estate

The Dengler-Seyler estate in the southern Pfalz is a superb resource for beautifully made wines at very reasonable prices. There is talk of promotion to the prestigious VDP, which would be well deserved. Since last year the Seylers are now officially certified organic and have greatly reduced their use of sulphur as a result.

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 varieties 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.

The Vintage

The late budbreak and flowering heralded a typical summer...from the 1980s, so Matthias Seyler saw that ripening was going to be a problem, and that he should prepare for a late harvest. Rigorous selection and judicious spraying were carried out, although for an organic grower the challenges were particularly great. Fortunately, fine autumn weather gave a last push of ripeness, and the crop was in perfect condition for harvest at the beginning of October. Yields are severely reduced.

The wines are brisk and fresh, tempered a little by skin contact, which gives a rounded complexity.

Two top dry wines will be released in September.

Muskateller trocken [08 22]

£45 | Case of 6 - 75cl

An intensely aromatic wine, so powerful in flavour that it had to be tasted after everything else. There is elderflower and freshly mown grass, vibrant citrus acidity and good length. *Drink 2023 - 2026*

Dengler-Seyler Maikammer

Auxerrois [07 22]
£45 | Case of 6 - 75cl

The best ever from here, but so little of it! Accessible now, this is brisk and aromatic, full of melon, floral and citrus fruit, precise and balanced, with a hint of richness on the finish. *Drink 2023 - 2026*

Riesling [10 22]
£45 | Case of 6 - 75cl

A perfectly balanced, lively wine, with sweet, perfumed fruit, lemony acidity, and a hint of creamy mineral on the finish. *Drink 2023 - 2027*

Georg Mosbacher Forst



Sabine and Jürgen Mosbacher-Düringer

The Estate

Sabine Mosbacher and Jürgen Düringer are based in the heart of the best area of the Pfalz, and the estate now comprises 21 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 Vintage

For the Mosbachers, 2021 is not an easy-drinking, forward vintage, especially at the upper levels, but with patience it will turn out to be a great one. They faced the same challenges as other organic growers, but with their customary skill and precision were able to produce a decent crop of perfectly ripe, cool and genuinely exciting wines. And that bit about not being “easy-drinking”? This taster begs to differ.

Grosse Gewächse will be released in September.

2021 Sauvignon Blanc 'blue label'

£72 | Case of 6 - 75cl

Restaurants have been falling over each other to get this wine for some years now, and it's time to share the love. This is true cool-climate Sauvignon – none of your tropical gooseberry here. It is cool, very green, and very fresh, with a lemony tang, a lovely juicy middle, and a vibrant finish.

Drink 2023 - 2026

Riesling

£54 | Case of 6 - 75cl

Always one of the best estate Rieslings we carry, this is zingy and intense, with vibrant fruit, a smooth finish, and oh, so ready to drink now! *Drink 2023 - 2027*

Georg Mosbacher Forst

Deidesheimer Paradiesgarten

£78 | Case of 6 - 75cl

A biodynamically farmed vineyard made up of compacted clay and limestone soils on a cool site which gets the morning sun and is shaded in late afternoon. It also benefits from cool air from the adjacent forest. The wine is pithy and fresh, with grapefruit and lemon notes, and a long stony salty finish. *Drink 2023 - 2030*

Forster Musenhang

£84 | Case of 6 - 75cl

Another more elevated cool site below the treeline, with sandstone and limestone soils. It is more full-bodied, with a hint of green accompanying the fresh yellow fruit, and has a long lively mineral-driven finish. *Drink 2023 - 2030*

Rings Kallstadt



Andi & Steffen Rings

The Estate

Rings has an unusual story. Situated in the Pfalz's most famous winemaking area, the Mittelhardt, it was a mixed farm until 2000, producing a little wine that was sold off in bulk. That year Steffen Rings took over the estate and decided to focus entirely on wine. An ambitious growth plan was hatched, the goal to net the best vineyards in the area. Over twenty years later, the estate comprises almost forty hectares, including a fabulous range of *grand cru* sites. Along the way, Steffen was joined by his brother Andi, fresh from a stint at Wagner-Stempel in Rheinhessen, and by their sister Simone.

The estate is divided equally between white and red, mostly Riesling and Pinot Noir. A vast new carbon-neutral cuverie built into the hillside has enabled the brothers to work extremely precisely with their large volumes

The brothers are obsessed with *terroir*, and make uncompromising, very dry wines of astonishing transparency and purity. They have been farming organically since 2012, and were invited to join the prestigious VDP in 2015.

The Vintage

Like everywhere else in 2021, the crop is much smaller than normal, thanks to the cool conditions and the pressure of disease. A fine autumn yielded healthy ripe grapes with good freshness and acidity, which have in Andi's opinion produced the best whites in ten years. We obviously don't have a history of tasting these wines, but were bowled over by the elegance and purity of the 2020s and 2021s.

Grosse Gewächse and red wines will be released in September.

2021 Riesling

£54 | Case of 6 - 75cl

From young vines in GG sites, mostly in Kallstadt, where limestone dominates. It shows: the fruit is peachy yellow and floral, the acidity lemony and bright, and there is a long dry finish. *Drink 2023 - 2028*

Rings Kallstadt

2020 Riesling 'late release'

£66 | Case of 6 - 75cl

Sixteen months on the lees in oak cask have added an extra dimension. Not only is the wine smooth and rounded, but there is more complexity to the lemony fruit, vivid acidity and a stony salty finish. *Drink 2023 - 2028*

2021 Kallstadt Riesling 'vom Kalk'

£102 | Case of 6 - 75cl

Another more elevated cool site below the treeline, with sandstone and limestone soils. It is more full-bodied, with a hint of green accompanying the fresh yellow fruit, and has a long lively mineral-driven finish. *Drink 2023 - 2030*

2021 Kallstadter Steinacker 1. Lage

£156 | Case of 6 - 75cl

The estate's coolest site, influenced by wind and cold breezes from the nearby forest. The soils are poor and dry, 100% limestone. In 2021 the vineyard has produced an electrifying wine: it is elegant and finely structured, with vibrant lemony fruit gaining in power as it approaches the long smooth very stony finish. *Drink 2023 - 2032*

Terms and Conditions

The prices in our offer are valid until 31st July 2022. Please let us know your requests by the 24th of June 2022.

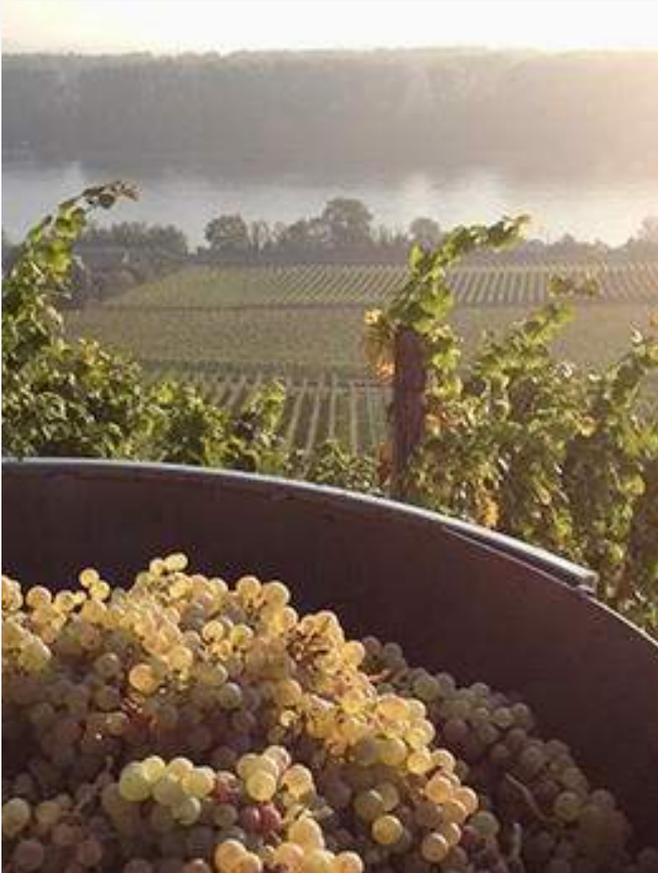
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