

HOWARD RIPLEY WINES

BURGUNDY, GERMANY & PIEDMONT

2021 WEINGUT JOH. JOS. PRÜM



Weingut Joh. Jos. Prüm



Dr. Katharina Prüm - Photo Andreas Durst

This famous Mosel estate, one of Germany's finest, has released its 2021s. It is another stellar year.

The last three vintages are the new normal – they have been riper, with more power than in the past. 2021 is more of a flashback to cooler years. It doesn't sound right to be extolling the virtues of a cold, wet growing season, but here we are: despite the challenges of the weather, the Prüms have produced some of the most exciting wines we have tried from there. They are 'classic' – in other words, not too ripe. In warmer 'solar' years, a layer of ripe fruit can blur vineyard character, in cooler ones there is nowhere to hide: each individual facet of the terroirs is clearly defined, and we get crystalline wines with great energy. They are taut, poised and have impeccable balance, and while they can be approached young they are best left for a few years.

Budbreak was later than average, and passed without incident, but flowering was poor and extended due to the cold wet conditions, leading to a much-reduced yield. Over the next months, a succession of downy mildew attacks lowered yields even further. Combined with vigorous vegetative growth, this meant intensive work in the vineyards to keep them in balance. At the end of the season the weather cleared, and warmer days enabled the grapes to finish ripening. Harvest began on 11 October, finishing a little over a month later.

Picking was particularly challenging. It was too cool for rot to develop, but ripening was uneven: the long flowering season meant that the flowers had been pollinated at different times, so some grapes ripened later, and bunches on the sunny side of a vine had to be picked earlier. The teams made several passes through the vineyards to harvest at optimum ripeness.

And this is what we see in the glass: bright, balanced, seamless wines with precise definition and great length.

Weingut Joh. Jos. Prüm

Bernkasteler Badstube Kabinett [07 22]

£102 | Case of 6 - 75cl

The most forward of the Prüm wines this year, the Badstube's appeal in youth is its smooth, rounded character. Everything is in place: fresh pear fruit and lemony acidity that has a soft ripeness, but is just pointed enough to give definition to the gentle bass note of dark slaty minerality and broadening finish. *Drink 2023 - 2038*

Graacher Himmelreich Kabinett [08 22]

£128 | Case of 6 - 75cl

£150 | Case of 3 - 150cl

The Himmelreich wines are particularly linear this year, full of bright energy and drive. The *Kabinett* has a deep core of sweet fruit braced by very vibrant lean lemony acidity, and finishes on a mouth-filling, pithy slightly earthy mineral note.

Drink 2023 - 2040 | Bottles

Drink 2025 - 2050 | Magnums

Wehlener Sonnenuhr Kabinett [09 22]

£141 | Case of 6 - 75cl

£168 | Case of 3 - 150cl

The Sonnenuhr shines this year. In warm years, an overlay of ripe fruit can mask the subtleties of a vineyard's terroir, but the cool season in 2021 allowed this magical vineyard to express all its nuances. The fruit is a little denser and cushions the vibrant juicy acidity, giving it a soft edge, and the wine is rounder as a result; there is an elegant, delicate vein of smoky saline slate flavours compressing the other elements into a fine elongated finish.

Drink 2023 - 2050 | Bottles

Drink 2028 - 2055 | Magnums

Bernkasteler Lay Spätlese [10 22]

£120 | Case of 6 - 75cl

A smooth rounded wine with charming lemony and pear fruit, full of vibrant ripe acidity and smoky broad earthy mineral flavours and a long, elegant finish promising a long life ahead. *Drink 2025 - 2040*

Zeltinger Sonnenuhr Spätlese [11 22]

£132 | Case of 6 - 75cl

The soils in the Zeltinger Sonnenuhr are poorer than in next-door Wehlen, and though there is a distinct similarity in style, the wine is always a littler stonier and more austere than its more famous neighbour. It is smoky and steely, with a finely wrought spicy mineral core, lean angular citrus fruit and a very long pure finish. *Drink 2027 - 2045*

Weingut Joh. Jos. Prüm

Graacher Himmelreich Spätlese [12 22]

£144 | Case of 6 - 75cl

An amplified version of the *Kabinett*, with more depth, intensity and subtlety. It is light, bright and lean, with vibrant lemony acidity, rounded pear fruit and a very long, very fine angular saline finish. *Drink 2029 - 2048*

Wehlener Sonnenuhr Spätlese [13 22]

£159 | Case of 6 - 75cl

£180 | Case of 3 - 150cl

We've hit the sweet spot here: there's not a hair out of place in this beautifully judged supple wine. It is inviting and floral, lemony and cool, fresh and smoky with a silky density that lifts it above the other wines, and the finish is saline and pure. If you ever wondered why the Wehlener Sonnenuhr is one of the world's most famous vineyards, try this and you will understand.

Drink 2030 - 2050 | Bottles

Drink 2032 - 2060 | Magnums

Zeltinger Sonnenuhr Auslese [15 22]

£150 | Case of 6 - 75cl

A rich, creamy wine, smooth, elegant and bright, with golden berry fruit hovering just on the edge of botrytis, pure dark pithy slaty notes, and an intense long salty finish full of stony heat. Quite delicious. *Drink 2032 - 2050*

Graacher Himmelreich Auslese [16 22]

£162 | Case of 6 - 75cl

Up at *Auslese* level the wines tend to become more rounded and seductive, but this Himmelreich retains the cool freshness of the vintage, stony, saline and angular, with a huge hit of bright energetic citrus fruit driving through to a frictionless finish. *Drink 2032 - 2050*

Wehlener Sonnenuhr Auslese [17 22]

£180 | Case of 6 - 75cl

£216 | Case of 12 - 375cl

£210 | Case of 3 - 150cl

I wrote 'delicate and pure' three times while tasting this. It is effortlessly elegant, full of juicy yellow fruit, fine smoke and dark slate flavours, and there's an easy inevitability to the silky long finish.

Drink 2032 - 2055 | Bottles

Drink 2028 - 2035 | Halves

Drink 2035 - 2060 | Bottles

Terms and Conditions

The prices in our offer are valid until 31st October 2022. Please let us know your requests by the 16th September 2022 for consideration in the allocation process.

As usual, we give priority to customers who support us every year and across the board.

Prices are in bond London.

Unless otherwise marked, wines are packed in:

6-BOTTLE CASES (750ml)

12-BOTTLE CASES (375ml)

3-BOTTLE CASES (1500ml)

Unless otherwise marked, wines are offered by the case only.

If your shipping address differs from your invoicing address, please let us know when placing your order.



How to buy

Phone

Please give us a call on 020 8748 2608 to place an order or for any advice.

Email

Orders can be emailed to info@howardripley.com.

For advice, please contact
Peter Newton

peter.newton@howardripley.com

Sebastian Thomas

sebastian.thomas@howardripley.com

Website

The wines are available on www.howardripley.com. Please note that all website orders are not final until the allocation process has been finalised.

We will begin the allocations on the **16th September 2022**; any orders received after this will be considered after the allocation process.

Wines available from January 2023. Not for export