

HOWARD RIPLEY WINES  
BURGUNDY, GERMANY & PIEDMONT

2023 WEINGUT JOH. JOS. PRÜM RELEASE  
SEPTEMBER 2024



# WEINGUT JOH. JOS. PRÜM



Dr. Katharina Prüm – Photo credit Andreas Durst

This famous Mosel estate, one of Germany's finest, has released its 2023 – another in an unbroken run of excellent vintages. Mosel wines are known for their lightness and charm, and 2023 has it in spades: these are aromatic, seductive, and forward, combining both ripe fruit and precision of terroir, with a smoothness and elegance not seen since 2018.

The uneven weather in 2023 – oscillating temperatures and both rainy and dry periods – presented many challenges, and only the most skilled and conscientious growers were able to bring out the best in their vines. The Prüms have the benefit of over a hundred years of experience, and few growers know their vineyards better. The vineyard and cellar team are a smoothy oiled machine, and in the last few years have been producing ever more precise, subtle and elegant wines.

The harvest began on 18<sup>th</sup> September, and finished on 11<sup>th</sup> October, an early record. All *Prädikats* from *Kabinett* to *Beerenauslese* were made, and several particularly stunning wines destined for the Trier auction in November.

If you want bright, balanced, seamless wines with precise definition and great length, look no further.

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## 2023 Bernkasteler Badstube Kabinett [O3 24] – 9%

£117 | Case of 6 – 75cl

*Aromatic floral notes overlay sweet rounded citrus fruit, a broad slightly earthy minerality, and a rich, lime-zest-tinged finish. Very approachable now. Drink 2025 – 2038*

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## 2023 Graacher Himmelreich Kabinett [O4 24] – 8.5%

£147 | Case of 6 – 75cl

*A lean, pithy focussed wine, full of orange blossom, peach, juicy lemony acidity, and a long delicate finish with a pronounced salinity. Drink 2025 – 2040*

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## 2023 Wehlener Sonnenuhr Kabinett [O5 24] – 8.5%

£162 | Case of 6 – 75cl

£198 | Case of 3 – 150cl

*The lean, fine angularity of the vineyard is immediately apparent: the wine is poised and elegant, a perfect balance of floral, herbal and pithy orange-zest flavours and a precise, steely minerality extending the finish to a dizzying length. Drink 2025 – 2050 bottles | Drink 2028 – 2055 magnums*

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## 2023 Graacher Himmelreich Spätlese [O7 24] – 8%

£162 | Case of 6 – 75cl

*White peach, pithy grapefruit, a hint of ginger and lashings of floral aromas – principally roses – comprise the fruit element here, joined by brisk lemony acidity, and a slightly stern chord struck by the creamy spicy minerality, and ending with a on a gentle saline note. Drink 2029 – 2048*

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## 2023 Wehlener Sonnenuhr Spätlese [O8 24] – 8%

£186 | Case of 6 – 75cl

£216 | Case of 3 – 150cl

*Always a more angular wine than the others: the bright acidity kicks in earlier, clearly defining the floral aromas, melting peach flavours and a note of spice, finishing on a long dark gentle smoky note. Drink 2030 – 2050 bottles | Drink 2032 – 2060 magnums*

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## 2023 Zeltinger Sonnenuhr Spätlese [O9 24] – 7%

£150 | Case of 6 – 75cl

*In years with enough rainfall, this dry vineyard performs brilliantly. It is intensely stony and herbal at first, gradually opening to reveal flavours of peach, mirabelle and apricot, tautened on the finish by pronounced pithy minerality. A brilliant wine. Drink 2027 – 2045*

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# WEINGUT JOH. JOS. PRÜM

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## 2023 Graacher Himmelreich Auslese [11 24] – 8%

£192 | Case of 6 – 75cl

*Moving into the tropical range now – juicy pineapple mixes with ripe apricot in a weightless, rounded wine, delicate and creamy, funnelled into a long tapering finish by a gentle, persistent fine smoky slaty minerality. Drink 2032 – 2050*

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## 2023 Wehlener Sonnenuhr Auslese [12 24] – 8%

£210 | Case of 6 – 75cl

£246 | Case of 3 – 150cl

£120 | Case of 6 – 37.5cl

*A beautifully precise, tensile wine of great depth and concentration. It has more definition than the other Auslesen and more vivid acidity, but an abundance too, of sweet ripe, even luscious yellow fruit – peaches, apricots and hints of tropical – and a very fine long, pleasantly bitter and mouthwatering saline finish. Drink 2032 – 2055 bottles | Drink 2035 – 2060 magnums | Drink 2028 – 2035 halves*

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## 2023 Zeltinger Sonnenuhr Auslese [10 24] – 8%

£180 | Case of 6 – 75cl

*Lemon meringue pie, said one taster, and you can see what he meant: there is a creamy, zesty citrus note, an appealing melting elegance, and a rich, very stony finish. Drink 2032 – 2050*

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## 2023 Bernkasteler Badstube Auslese Goldkapsel [13 24] – 7.5%

£342 | Case of 6 – 75cl

£205 | Case of 6 – 37.5cl

*A smooth, broad and fine wine, defined by brisk acidity, fresh ripe apricots and peaches, and a dense broad salty finish. Drink 2032 – 2055 bottles | Drink 2028 – 2035 halves*

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## 2023 Bernkasteler Lay Auslese Goldkapsel [14 24]

£348 | Case of 6 – 75cl

*A very aromatic wine, full of roses and elegant apricot fruit. It has greater density and definition than the Badstube, and there is a note of white pepper and barley sugar on the lively smoky slightly earthy finish. Drink 2025 – 2050*

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## 2023 Wehlener Sonnenuhr Auslese Goldkapsel [15 24] – 7%

£456 | Case of 6 – 75cl

£246 | Case of 6 – 37.5cl

*Defined by a beautifully clean, light touch of botrytis that lends a rounded creamy note to the tropical fruit of mango and pineapple. It is melting and beautifully fine, packed with a bright energy and a very long silky smoke-and salt-tinged finish. Drink 2026 – 2070 bottles | Drink 2028 – 2050 halves*

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## 2003 Wehlener Sonnenuhr Auslese Goldkapsel [09 07]

£480 | Case of 6 – 75cl

*Full disclosure: I disliked the 2003 vintage when I tried it in April 2004. Too ripe, too much sugar, not enough acidity, little terroir definition. I thought Manfred Prüm had lost it when he told me during our tasting that this was one of the great vintages. But of course he was right. Five years on, the 2003s had lost their puppy fat and become balanced, well-defined, and quite magical. Today they are still young and fresh – especially at the upper end, and are a complete joy. Last tasted in early August of this year, the wine is silky and rich, with dried apricot and peach fruit, notes of blackcurrant and a hint of leafy green, spice, and a long, smooth very fine saline finish. Drink 2024–2050*

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## Terms and Conditions

The prices in our offer are valid until 31<sup>st</sup> September 2024. Please let us know your requests by the 6<sup>th</sup> September 2024.

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)

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

The wines are expected to arrive at the beginning of 2025, and we will be in touch then to confirm delivery.

## How to buy

We will begin the allocations on the **6<sup>th</sup> September 2024**; any orders received after this will be considered after the allocation process has finished.

### Website

The wines are available on [www.howardripley.com](http://www.howardripley.com). Please note that all website orders are not confirmed until the allocation process has been finalised.

### Email

To place an order via email, please send it to [info@howardripley.com](mailto:info@howardripley.com)

### Phone

Please give us a call on 020 8748 2608 or email Thomas Delande at [Thomas.delande@howardripley.com](mailto:Thomas.delande@howardripley.com) for any advice.