



Germany – The 2009 Vintage

2009 was another one of those vintages in Northern Europe which appears to have been universally brilliant, from Burgundy to the much trumpeted Bordeaux regions right up to Champagne and beyond. Germany was no exception, and with Riesling being a grape which revels in a long, late ripening season the spectacular Indian Summer from which we all benefitted was the icing on an already rich cake. As in the UK, the Indian Summer stretched right through until the beginning of November, interrupted only by a frost in October. Unusually, the estates were able to harvest entirely at their leisure from the middle of October onwards, as and when they deemed the fruit to be at the optimum stage. Whilst very rich in sugars, there was little botrytis activity resulting in fewer Beerenauslesen or Trockenbeerenauslesen than in previous years, however all other levels from humble Kabinetts right up to Auslese were fabulously successful, producing wines which will last for literally decades, despite being incredibly attractive and drinkable already. As a result, 'drink from' dates are all but meaningless and we have therefore omitted them.

A word on the styles of wines offered – Kabinett is the everyday level of wine with less sugar than the other styles, designed for earlier drinking. Nonetheless, from a good producer and year this is a style which can mature and evolve for a good decade or two. A relative new-comer on the scene is Feinherb, which indicates a drier wine which usually has a slightly higher alcohol level because more sugar has been fermented out to alcohol – the term Feinherb is being used in preference to Halbtrocken, although the style is similar. Spätlese is a later picked style with correspondingly higher sugar levels – there are minimum levels which must be achieved in order for a wine to be classified as such; Auslese wines are made from grapes picked later still where some of the bunch may be affected by botrytis and all of the bunch is shrivelled, thereby concentrating the sugars – again, there is a minimum required sugar level; Beerenauslese, Trockenbeerenauslese and Eiswein are wholly dependent on the presence of botrytis to concentrate and augment the grape flavours and even in vintages when botrytis is widely present, the quantities made of these wines are tiny. Here the natural sugar levels are so high that they inhibit the yeast function, and these wines rarely exceed 7% alcohol.

Nicola Arcedeckne Butler MW
December 2010

A note about availability

Please note that some of these wines are available in very small quantities, literally one or two cases, so please let us know as soon as possible particularly if you would like any magnums.



JOSEPH LEITZ, Rheingau

Based in the town of Rudesheim, the principal vineyards of Joseph Leitz are on the scarily precipitous slate and schist slopes which appear to tumble into the Rhine, giving them superb exposure both to the sun and the reflected heat from the river. Still following tradition, Leitz, under the guidance of Gault Millau Winemaker of the Year 2010 Johannes Leitz, is definitely looking to the future, with techniques learnt outside Germany such as lees contact being used in some of their wines in order to broaden their appeal.

Leitz Rudesheimer Kirchenfad Kabinett Feinherb 2009 6 per case £48.00

Not quite dry, but drier than other Kabinetts, this has a gorgeous nose of lime flowers, honeyed with notes of flower nectar and a hint of roses. Tight, sweet white fruits on the palate, firm acidity with lovely depth and a long, rich finish.

Leitz Rudesheimer Berg Rottland Riesling Spätlese 2009 6 per case £88.00

Intense lime flowers on the nose, chalky, rich and sweet. Intense sweet fruit on the palate, floral and with hints of green apple and racy acidity behind going to a long, apple-rich finish.

Leitz Rudesheimer Klosterberg Riesling Eiswein Halves 2009 12 per case £750.00

Sweet, leafy white fruits on the nose, gorgeous with hints of marmalade and strong botrytis notes, intense and incredibly attractive. Rich on the palate with overtones of clotted cream and caramel, intense, incredibly sweet but with wonderfully fresh acidity too, leafy and long to a rich, intense finish. This will keep for years!

GUNDERLOCH, Rheinhessen

Dating back to the 19th Century, family-run Gunderloch is based in Nackenheim right on the banks of the Rhine. They are the principal owners of the Rothenberg vineyard (which means red mountain) whose style of wine is defined by the red slate which gives it its name, and whose name gives you some idea of the gradient of the slope.

Gunderloch Nackenheim Rothenberg Riesling Spätlese 2009 6 per case £96.00

Pale water white with tight, mineral, floral white fruits on the nose, almost stony, which follows through onto the palate with flinty white fruits, sweet, tight, rich and long with the acidity almost entirely masked by the ripe fruits. Delicious, and just 9.5% alcohol.

Gunderloch Nackenheim Rothenberg Riesling Auslese 2009 6 per case £150.00
HALVES 12 per case £150.00

Tight, sweet floral fruits on the nose, very restrained but with lots of glimpses of fruit. More expressive on the palate with gorgeous honeyed notes, azalea flowers, racy acidity but beautifully balanced with an incredibly long finish. Supremely pure.



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For older vintages from Germany, please see our Fine Wine list at www.privatecellar.co.uk*

WILLI HAAG, Mosel

The Haag vineyards can be traced back more than 500 years, and the splitting of the estate in the early Twentieth Century resulted in the formation of Weingut Willi Haag and Weingut Fritz Haag. Both are still family owned and run, with Marcus Haag currently in charge of the Willi Haag estate. Based around the town of Brauneberg (Brown Mountain) on the Mosel, the vineyards here are again precipitously steep and dominated by the slate soil. The Juffer vineyard is the largest and most sought after in Brauneberg, being at the centre of the hill and home to the legendary Sonnenuhr (sundial) vineyard.

Brauneberger Juffer Kabinett Feinherb **2009** **£90.00**

Fresh, floral white fruits with hints of peach, going to a lovely sherbety palate, with herby white fruits, very appealing, a lovely weight in the mouth and a long finish.

Willi Haag Estate Riesling QbA **2009** **£76.00**

Essentially the house wine of Willi Haag, with a rich, floral, white fruit nose and a gorgeously fresh, approachable palate. Approachable now, deeply enjoyable, clean, pure and fresh.

Brauneberger Juffer Kabinett **2009** **£95.00**

Tight floral white fruits on the nose, leafy, ripe and very charismatic, leading to a palate of intense white stone fruits, rich and sweet with lovely racy acidity behind. Gorgeously perfumed on the finish.

VON SCHUBERT, Ruwer

You will notice that all the producers here have an incredibly long viticultural lineage, and there are probably few traceable as far back as Von Schubert's Maximin Grunhauser estate. For over 800 years it was owned and run by Benedictine monks before they were obliged to relinquish their lands by Napoleon at the beginning of the 19th Century. The individual vineyard names date from these days, Abtsberg being the vineyards for the Abbot's wine. Vineyards face south-south-east on slopes leading down to a tributary of the Ruwer, which in turn runs into the Mosel and are comprised principally of blue slate, which gives fabulous minerality to the wines.

Maximin Grunhauser Abtsberg Kabinett **2009** **£130.00**

Tight, steely white fruits on the nose, with some milky notes behind, rich and leesy, very appealing. Lovely white fruits on the palate, full and fresh with noticeable acidity behind giving a gorgeously fresh finish, incredibly mineral and tight. Racy.

Maximin Grunhauser Abtsberg Spätlese **2009** **£165.00**

Tight steely white fruits on the nose again, closed with some distant floral, rose notes behind. Again very tight on the palate, with fabulous concentration and noticeable acidity behind, layered through the rich green fruits, very closed but with spectacular promise.

Maximin Grunhauser Abtsberg Auslese **2009** **£235.00**

Perfect, linear Riesling with mineral greengage fruits on the nose, fabulously concentrated yet still quite closed. Fresh, clean, mineral green fruits on the palate with the trademark rose petal note, lovely mouth-watering acidity behind the ripe fruit, going to a lovely long finish with extraordinary depth. Wow!

JJ PRUM, Mosel

Created in the early Twentieth Century by the splitting of a family estate into SA Prum and JJ Prum, and with prime vineyards in the Sonnenuhr (Sundial) vineyards, the wines of JJ Prum never fail to deliver. Consistently elegant and aristocratic, they are approachable and highly pleasurable in youth, however with a few years age become the most extraordinarily delicate yet powerful examples of Riesling. The vineyards are dominated by slate, precipitous as all along the Mosel, producing incredibly racy wines. Prum's 2009s were unavailable to taste at the same time as the other wines, however we will be tasting these towards the end of the year.

Wehlener Sonnenuhr Kabinett	2009		£175.00
Graacher Himmelreich Spätlese	2009		£210.00
Wehlener Sonnenuhr Spätlese	2009		£240.00
Wehlener Sonnenuhr Auslese	2009	6 per case	£155.00

DR THANISCH, Mosel

Based in Bernkastel, this 12 hectare estate's cellars lie deep beneath the famous, steep Doctor vineyard of which Thanisch are one of just three owners. Blending ancient and modern, the wines are fermented in state of the art stainless steel followed by maturation in traditional old oak 1,000 litre casks or fuder. The constant temperature of this cellar (8°C all year round) guarantees a slow, gradual evolution of the wines, along with a great degree of minerality, and this is reflected in the tasting where all the Thanisch wines maintain a primary fermentation note where the wines were still held on their lees.

Bernkasteler Badstube Kabinett	2009		£98.00
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Fresh white fruits on the nose with very primary greengage fruit behind. Tight, ripe white fruits on the palate with lovely racy acidity and lovely depth. Absolutely delicious.

Bernkasteler Lay Kabinett	2009		£140.00
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Chalky white fruits on the nose, sweet and ripe. Almost chewy white fruits on the palate, with hints of grapes and apples, with fresh, lively acidity leading to a rich, ripe finish. Very fine.

Bernkasteler Doctor Spätlese	2009	6 per case	£130.00
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Tight white fruits on the nose with delicious greengage and green skinned fruits behind. Tight on the palate, with racy, mineral white fruits on the palate, beautifully refreshing with incredible depth too, with fine green fruits and a long, evolving finish. Fabulous.

Prices are £ per case under bond

Duty and VAT are payable when your wines are released for delivery to your home address.

Duty is currently £20.25 per case of 12 bottles / 6 magnums and £10.13 per case of 6 bottles before VAT, which will be at a rate of 20% when these wines are shipped, in 2011.

REICHSGRAF VON KESSELSTATT, Mosel

Another estate which can trace its viticultural roots back several centuries, today's estate of von Kesselstatt came together in the mid 19th Century through the acquisition of former monastery lands. As a result, the vineyards are spread along the banks of the Mosel, ranging from Piesport upstream of the Mosel to Bernkasteler Doctor, Germany's most famous vineyard, downstream, with plots of varying size along the way. Their main vineyard is in Josephshofer in the village of Graach, next to the Himmelreich vineyard. Their wines are made entirely traditionally in order to maximise the purity of the Riesling, and they evolve beautifully over the medium to longer term.

Piesporter Goldtropfchen Spätlese

2009

£138.00

Tight, chalky white fruits on the nose with a floral hint behind, leading to a sweet, ripe, almost luscious palate with again a floral hint – roses – yet zesty at the same time with racy acidity and a gorgeously long finish. Delicious.

Josephshofer Spätlese

2009

£150.00

Tight, almost closed on the nose with tight floral fruits behind, very restrained but showing glimpses of greatness behind. Rich, sweet and racy on the palate with mouth-watering fruits behind, beautifully balanced with a lovely long finish. This will drink slightly later than the Piesporter Goldtropfchen.

Our Contact Details

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GERMANY 2009 VINTAGE**

December 2010

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Please charge my credit card number: _____
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- Please store my wines under bond with Private Cellar Reserves Ltd
- Please deliver my wines to my account address*

* Please note that Duty and VAT are payable when your wines are released for delivery to your home address. Duty is currently £20.25 per case of 12 bottles / 6 magnums and £10.13 per case of 6 bottles before VAT.

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