



## Rheingau Riesling Kabinett Trocken 2016

Vollrads, Rheingau, Germany



### PRODUCER

Schloss Vollrads, with nearly 800 years of viticulture experience, is one of the oldest wine estates in the world. The vineyards are located in the heart of the Rheingau, where the quality of Riesling is unsurpassed by any other region in the world. In 1728, the world's first Kabinett was produced at Schloss Vollrads and, 300 years on, the estate is still going from strength to strength under the watchful eye of Rowald Hepp and his winemaker Ralph Herke. The estate now has 81 hectares of Riesling vineyards.

### VINEYARDS

All Schloss Vollrads' vineyards are planted with Riesling and are situated between the Rhine and the forest clad hills that protect the vines from the cool north winds. Rowald has been improving quality at Schloss Vollrads since he joined in 1997 and his philosophy runs through every aspect of production. Strict pruning ensures that yields are 40% lower than the legal requirement, while further reductions are made by crop thinning.

### VINTAGE

2016 began with a cool March with vine bud by the end of April. Due to fluctuating temperatures vines developed at an uneven pace. Abundant rainfall over the winter period had already replenished water reserves but from the end of May through June, there was almost daily rain sometimes interspersed with hail - precipitation being 3-4 times higher than average. High humidity led to high incidences of fungal infestations with downy mildew a problem in the Rheingau. Targeted defoliation provided ventilation and light although high sun intensity coupled with high humidity led to instances of sunburn. Harvest began on the 6th October and stable autumn weather led to a measured picking resulting in grapes which were healthy, ripe and flavourful with good acidity. In the winery, the use of new, gentler grape reception methods and fermentation using yeasts indigenous to the Vollrads vineyards, resulting in the wines of the 2016 vintage reflecting authenticity and personality.

### VINIFICATION

Fermentation took place with selected yeasts over three weeks in temperature controlled stainless steel tanks at 18°C. No oak ageing or malolactic fermentation took place to preserve the fruit purity and freshness of the wine.

### TASTING NOTES

Bright, vibrant pale yellow in colour. Round and fruity on the nose with notes of apple, pear and pineapple. The palate is round and mellow with a clear fruity taste and a strong mineral character. Characterised by its elegance, the acidity is well balanced by the residual sugar before the long, off dry finish.

Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Ralph Herke</b>
Closure	<b>Vinolok</b>
ABV	<b>12%</b>
Residual Sugar	<b>7.6g/L</b>
Acidity	<b>7.8g/L</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>