

Maximin Grünhaus, Single Vineyard,

**`Herrenberg` Grosse Lage Mosel Riesling Kabinett 2023**

Mosel, Germany



## PRODUCER

Located on steep, south-facing slopes two kilometres from where the Ruwer river meets the Mosel, the estate of Maximin Grünhaus has a history of viticulture dating from the Roman times. It takes its name from the Abbey of Saint Maximin, a Benedictine monastery which owned the land from the 7th to 18th century. Passing into French administration under Napoleon and then eventually to the von Schubert family in the late 19th century, the estate is now overseen by sixth-generation family member Maximin Von Schubert, who took over from his father Carl Von Schubert in 2014.

## VINEYARDS

Classified VDP Grosse Lage, the 19-hectare Herrenberg vineyard is the largest of the Maximin Grünhaus estate. This single vineyard shares many characteristics with the famous neighbouring Abtsberg site, including the south-east to south-west orientation and the Devonian slate soils, here with a slight reddish hue, that produce wines with extra texture and richness. Toward the rear, Herrenberg is enclosed by the Grüneberg forest and is traditionally viewed as a cooler and slightly flatter site. However, with the recent shifting climate, Herrenberg is now capable of producing fully ripe Riesling and Pinot Blanc grapes resulting in wines that have achieved distinction in their own right and that will age beautifully over decades.

## VINTAGE

The 2023 vintage began with a good amount of rainfall and was followed by a cool spring, which slightly delayed budbreak. Conditions were warm and dry throughout June and July, encouraging the steady growth of the vines. Late summer saw temperatures increase and another spell of rainfall. Autumn was warm and dry, creating the perfect conditions for the final stages of ripening.

## VINIFICATION

Made in the Kabinett style, the grapes were harvested earlier in the season than the Spätlese to create a lighter and more delicate style of Riesling. The fruit was harvested by hand in several stages to capture the correct level of ripeness across the vintage. The proximity of the cellar to the vineyard ensures a quick pressing after harvest to retain the wine's aromatics and freshness. After a careful pressing in a pneumatic press, the must from the grapes was fermented with indigenous yeasts in stainless steel, with fermentation stopped by chilling to retain the desired levels of residual sugar in the finished wine.

## TASTING NOTES

A classic Kabinett, this wine boasts fresh lime, lychee, passion fruit and herbal aromas, along with subtle hints of flint. The palate is lifted and presents ripe tropical fruit. Sweet yellow nectarine and pineapple flavours are beautifully balanced by taut acidity and a subtle, mineral edge.

Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Maximin von Schubert</b>
Closure	<b>Natural Cork</b>
ABV	<b>7.5%</b>
Residual Sugar	<b>51.2g/L</b>
Acidity	<b>10.1g/L</b>
Bottle Sizes	<b>75cl</b>