

Gunderloch,
`Redstone` Riesling 2024
Rheinhessen, Germany



Grape Varieties	100% Riesling
Winemaker	Johannes Hasselbach
Closure	Screwcap
ABV	11.5%
Residual Sugar	8g/L
Acidity	7.8g/L
Wine pH	2.9
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Gunderloch are one of the Rheinhessen's most respected producers, known for their complex Rieslings derived from the distinctive, red soils of Roter Hang. Though the estate has over 130 years of history, including a pivotal role in the founding of the Verein Deutscher Prädikatsweingüter (VDP), its reputation has been shaped by a willingness to adapt in pursuit of continued quality. As sixth-generation winemaker Johannes Hasselbach explains, "this is an old estate with a long history, but we have to evolve because when nature changes, so do the wines". Since taking over from his parents in 2016, Johannes has developed Gunderloch's viticultural practices, achieving organic certification in 2022.

VINEYARDS

Fruit for the 'Red Stone' Riesling is sourced from a selection of vineyards across the Roter Hang (the red hillside) in the Upper Rheinhessen, including the renowned Rothenberg, Pettenthal and Hipping vineyards. The area stretches from Nackenheim in the north to Nierstein in the south and overlooks the Rhine. It is named after its distinctive iron-rich red soils. This combination of red slate and clay lends a distinctive character and complex minerality to the wines.

VINTAGE

The 2024 vintage proved challenging but ultimately rewarding through careful vineyard management. A mild winter and dry spring accelerated bud break, creating significant frost exposure risks across the region. The estate's steep vineyard sites with constant airflow and ample sun exposure provided crucial protection, avoiding the substantial losses experienced by many neighbouring producers. Fungal pressure was successfully managed through targeted interventions, while occasional rainfall during harvest created minor complications but did not compromise overall fruit quality.

VINIFICATION

The grapes were gently pressed in a pneumatic press and left to settle overnight. Fermentation occurred in temperature controlled stainless steel tanks at 14-15°C to preserve and accentuate the variety's fresh and vibrant aromatics. The wine was kept on the fine lees, without batonnage, for three months before bottling.

TASTING NOTES

This wine is light and fresh with delicate aromas of ripe citrus and yellow plums. On the palate, mouthwatering acidity is balanced by a touch of residual sugar and a mineral finish.