

Gunderloch,
`Roter Schiefer` Riesling 2024
Rheinhessen, Germany



Grape Varieties	100% Riesling
Winemaker	Johannes Hasselbach
Closure	Screwcap
ABV	12%
Residual Sugar	3.5g/L
Acidity	6.4g/L
Wine pH	3.12
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 this wine is sourced from selected sites in the Roter Hang (the red hillside) in the Upper Rheinhessen. It is named after its distinctive iron-rich red soils formed over 280 million years ago. This combination of red slate, clay and limestone lends a distinctive character and complex minerality to the wines. The vineyards, which include Rothenberg, Pettenthal and Hipping, are planted on east and south-east facing slopes, overlooking the Rhine, ensuring optimal ripeness. They are managed organically and sustainably, with practices such as no-till and dry farming, hay mulching and indigenous cover crops.

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

Some of the parcels in this wine were hand harvested, and some were harvested by machine. Upon arrival at the winery the grapes had a short maceration and then were gently pressed in a pneumatic press and left to settle overnight. 90% was fermented in temperature controlled stainless steel tanks at 14-15°C to preserve and accentuate the variety's pure and vibrant aromatics. A small proportion of the wine naturally underwent malolactic fermentation. The wine was left on the lees for four months before bottling.

TASTING NOTES

This wine has vibrant aromas of clementine, yellow plums, and honeysuckle. The palate is precise with good acidity and a persistent, refreshing finish.