

Gunderloch,
`Jean Baptiste` Riesling Kabinett 2024
Rheinhessen, Germany



Grape Varieties	100% Riesling
Winemaker	Johannes Hasselbach
Closure	Screwcap
ABV	9.5%
Residual Sugar	29g/L
Acidity	8.9g/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

The grapes are sourced from the Grand Cru sites of Hipping and Pettenthal, located in the Roter Hang. The area is named after its distinctive iron-rich red soils formed over 280 million years ago. This combination of red slate and limestone lends a distinctive character and complex minerality to the wines. The vines are planted on east and south-east facing slopes, overlooking the Rhine, protecting the vines from cold winds and ensuring a unique microclimate for optimal ripeness. The parcel is 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 yet 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 provided crucial protection, thanks to constant airflow and ample sun exposure, mitigating the substantial losses experienced by many neighbouring producers. Disease 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 harvested by hand and were gently pressed in a pneumatic press. The juice was then left to settle overnight. Fermentation occurred in stainless steel tanks at 14°C, to retain and accentuate the vibrant, primary aromatics. The fermentation was halted by chilling once around 25g/l of residual sugar was reached. The wine was then aged for four months on the fine lees.

TASTING NOTES

This wine has perfumed aromas of ripe yellow peach, apricot, and orange peel. The palate reveals silky texture and concentrated notes of yellow plum and lime blossom. Mouthwatering acidity is deftly balanced by off-dry sweetness, and a refreshing, saline finish.