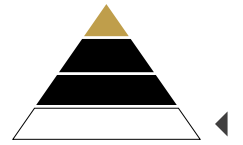


KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2022 GRÜNER SILVANER TROCKEN | RHEINHESSEN



Classification	VDP.Gutswein
Origin	A mix of young and old vines from the slopes of the Appenheimer Eselspfad and the Gau-Algesheimer Goldberg
Soil	White and reddish limestone, clay, marl and iron ore
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest in September 2022. Gentle pressing, natural fermentation and maturation in both stainless steel and traditional oak barrels until the bottling in April 2022.
Analysis	Residual Sugar: 2.6g/l Acidity: 6.2g/l Alc: 12.5 % vol.
Tasting Note	Delicate shades of lemon yellow open this Silvaner in the glass. Its bouquet is shy, elegant and decisive, recounting a tale of newly cut grass, quince, licorice, fennel seeds, fenugreek and an energizing freshness. Made in a dry style, the wine's moderate acidity delivers racy refreshment. A medium-bodied Silvaner that walks a remarkable tightrope between juicy fruit flavors and an elegant bitterness. The resulting wine is both incredibly versatile and food-friendly. Smoky aromas, savory fruits and a fine salinity mark the long, beautiful finish.

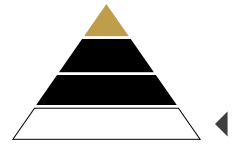


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WEINGUT KNEWITZ APPENHEIM



2022 RIESLING TROCKEN | RHEINHESSEN



Classification	VDP.Gutswein
Origin	A mix of young and old vines from different vineyard sites, grown on the slopes of a 40-million-year-old prehistoric coral reef
Soil	White and reddish limestone, clay, marl and iron ore
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest in September 2022. Gentle pressing, natural fermentation and maturation in both stainless steel and traditional oak barrels until the bottling in April 2022.
Analysis	Residual Sugar: 5.1 g/l Acidity: 7.3 g/l Alc: 12.0 % vol.
Tasting Note	This wine shines star-bright with pale yellow hues. Although the wine is rather young, you can already taste its full aromatic potential with apricot, pear, quince and lemon peel on the palate as well as lemon balm, flint and a smoky spice in the nose. Made dry and crisp, with a lively acidity and truly juicy flavors. A slender Riesling, with a thrilling linear momentum across the palate. Elegant, drying tannins establish a textured finish graced with a delicious fruit concentration on the finale.

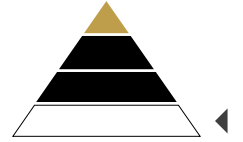


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WEINGUT KNEWITZ APPENHEIM



2022 WEISSER BURGUNDER TROCKEN | RHEINHESSEN



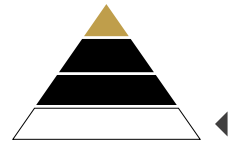
Classification	VDP.Gutswein
Origin	5- to 30-year-old vines from different vineyard sites around Appenheim, mainly grown in the Appenheimer Eselspfad and the Appenheimer Daubhaus
Soil	White and reddish limestone, clay, marl and iron ore
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest in September 2022. Gentle pressed, fermented naturally and then raised in traditional oak barrels and stainless-steel tanks until the bottling in April 2022
Analysis	Residual Sugar: 2.9g/l Acidity: 6.9g/l Alc: 13.0% vol.
Tasting Note	The nose opens fruity and clarion, with delicate aromas of perfectly ripened fruit such as pear and guava. Given time, notes of elderberry blossom, white almond, candied lemon, lemon balm and iodized salt emerge. In this medium-bodied dry white wine, fine tannins lend a delicately textured mouthfeel, which together with the fresh acidity provides a lively kick. The long, elegant saline finish and fresh citrus notes mingle delightfully, leaving you eager for the next sip.



KNEWITZ

WEINGUT KNEWITZ APPENHEIM

2021 WETH & WELZ WB|CH TROCKEN | RHEINHESSEN



Classification	VDP.Gutswein
Origin	Grown in the Eselspfad, Honigberg and Goldberg vineyards, harvested from vines of between 15–22 years of age along the Weth and Welz creeks
Soil	White and reddish limestone
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Partly whole cluster pressed (Chardonnay), together with some time on the skins (Pinot Blanc). Following a short settling period, the must is racked into barrels: tonneaux and barrique (2nd fill), with natural fermentation using native yeasts.
Analysis	Residual Sugar: 1.5g/l Acidity: 8.0g/l Alc: 13.0% vol.
Tasting Note	Deep yellow with copper hues in the glass. Shy aromas of pear, greengage, lemon peel, white almonds, fresh butter and even hints of toast and vanilla. The medium-bodied wine is delightfully dry, with a creamy texture and moderate acidity. The sophisticated finish delivers a final textured bite, as well as elegant lingering aromas of pear. A captivating blend of 70% Weißer Burgunder (Pinot Blanc) and 30% Chardonnay. This wine's origin shines through in every sip and offers an appealing introduction into our vision of what Pinot wines can be.

Welzbachtal



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VDP.WEINGUT

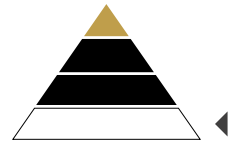
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2022 SAUVIGNON BLANC TROCKEN | RHEINHESSEN



Classification	VDP.Gutswein
Origin	A mix of young vines from different vineyard sites, mainly grown in the Appenheimer Daubhaus and Appenheimer Drosselborn
Soil	Limestone and lime clay
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest in September 2022. Gentle pressed, fermented naturally and then raised in traditional oak barrels and stainless-steel tanks until the bottling in April 2022
Analysis	Residual Sugar: 4.0g/l Acidity: 6.4g/l Alc: 13.0% vol.
Tasting Note	This wine shimmers from the glass in an intense pale yellow with green reflexes. Its fragrant aromas are shaped in equal parts by fruit and herbs. Gooseberry and green apple in the bouquet consort with cool tropical notes of guava and melon. They are joined by the herbal elegance of stinging nettles, meadow herbs, anise and flint. The wine reveals a bright, racy acidity and a lively tannic structure that adds to its noticeable dry character. The finish is a juxtaposition of intense fruit, juicy flavors, minerality, depth and spice. A Sauvignon Blanc that captivates not only through its aromas but its structure as well.



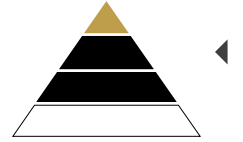
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WEINGUT KNEWITZ APPENHEIM

Welzbachtal



2022 APPENHEIM 1G® RIESLING | TROCKEN



Classification

VDP.AUS ERSTEN LAGEN

Origin

Vines ranging from young to mature on the Appenheimer HUNDERTGULDEN and a prime parcel on the Appenheimer ESELSPFAD. Our vines are all located in the center or upper portions of the hillside.

Soil

Pure limestone soils

Farming

In conversion to organic farming, first organic vintage in 2023

Winemaking Notes

After a long harvesting-period in October 2022, the grapes were macerated, gentle pressed, fermented naturally and then raised in traditional oak barrels until their bottling in the last days of June 2023.

Analysis

Residual Sugar: 2.7 g/l | Acidity: 8.1 g/l | Alc: 13.0% vol.

Tasting Note

Starbright yellow with pale green hues in the glass. The nose opens with aromas of citrus zest, elderberry flower, ginger, spring apple, pear and a subtle chalkiness, as well as bayberry and mint. It leans dry on the palate, with a silky texture. Harmonious acidity and a persistent minerality confer with concentrated fruit and a cool, refreshing finish. A medium-bodied, balanced and complex Riesling that concludes with impressions of tremendous minerality and a creamy finish.

19 10



VDP.WEINGUT

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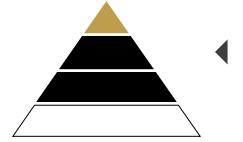
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WEINGUT KNEWITZ APPENHEIM

Welzbachtal



2022 NIEDER-HILBERSHEIM 1G® RIESLING | TROCKEN



Classification	VDP.AUS ERSTEN LAGEN
Origin	Young vines from the Nieder-Hilbersheimer STEINACKER. The vines stand in the central portion of the hillside
Soil	Iron ore with limestone inclusions
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest from mid- to end of October 2022. Maceration, gentle pressing and natural fermentation in traditional oak barrel until the bottling in the last days of June 2023.
Analysis	Residual Sugar: 2.2g/l Acidity: 8.6g/l Alc: 12.5%vol.
Tasting Note	The first impression comes through notes of yellow fruit, refreshing anise, and medicinal herbs and flowers. Slowly the layers unfurl to reveal nuances of chamomile, mallow, marigold, muscat sage, lemon thyme, as well as ripe Williams pear, black tea and bergamot orange. The wine is dry, with a rigid backbone of acidity and minerality; its moderate concentration fits the slender body and smoky, powerful finish. Mouthwatering bitter nuances redolent of grapefruit zest mark the finale. A truly exceptional Riesling demonstrating beautiful power and thrill, as well as an unmistakable expression of terroir on both the nose and palate.

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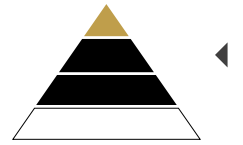
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WEINGUT KNEWITZ APPENHEIM

Welzbachtal



2022 GOLDBERG 1G® RIESLING | TROCKEN



Classification	VDP.ERSTE LAGE
Origin	The vines are in our warmest southwest facing site, the Gau-Algesheimer GOLDBERG
Soil	As a neighboring site to the Appenheimer HUNDERTGULDEN, the vineyard's soil is primarily shaped by calcareous marl
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest from mid- to end of October 2022. Short maceration, gentle pressed, fermented naturally and then raised in traditional oak barrels until their bottling in the last days of June 2023.
Analysis	Residual Sugar: 3.4g/l Acidity: 7.1g/l Alc: 13.0%vol.
Tasting Note	Brilliant and intensive shades of pale yellow for this VDP.AUS ERSTEN LAGEN Riesling. It begins complex and shy, with tremendous spice. Given time and space, aromas of quince jelly, apricot, verbena, lime blossom, and lanolin emerge, as do cassis and exotic notes reminiscent of kumquat. The palate shows enormous body and concentration, nearly oily at points. The fresh, jubilant acidity strolls gladly alongside the intense fruit flavors for a refreshing finish. A complex, densely woven Riesling that, paired with the right food, is sure to become a force to be reckoned with.

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Welzbachtal



2022 HB RIESLING | TROCKEN

Origin	The vines are located between the HUNDERTGULDEN and STEINACKER sites.
Soil	The soil primarily shaped by calcareous marl, and a southwest orientation
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest throughout October 2022. Short maceration, gentle pressing, natural fermentation and then raised in traditional oak barrels until the bottling in the last days of June 2023.
Analysis	Residual Sugar: 3.0g/l Acidity: 7.7g/l Alc: 13.0%vol.
Tasting Note	The HONIGBERG Riesling graces the glass star bright, with shades of pale yellow and delicate green hues. Its tautly woven aromas need time to unfurl, as well as slightly warmer serving temperature and a large bowled glass. Initial herbal aromas of lemon balm, nettle, and white pepper linger into grapefruit peel, flint, candied ginger, pineapple, and white flowers. Delicious, dry and fruit-driven on the palate, with refreshing acidity to balance the creamy texture and fruit concentration; subtle salty minerality. A medium-bodied, creamy Riesling of saline minerality, yet rich in charm, elegance and a precise fruitiness.

19 10



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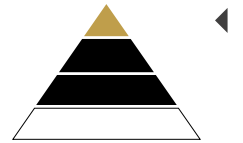
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WEINGUT KNEWITZ APPENHEIM

Welzbachtal



2022 HUNDERTGULDEN GG® RIESLING | TROCKEN



Classification	VDP.GROSSE LAGE®
Origin	The grapes are sourced from two parcels on one of our region's top sites, the Appenheimer HUNDERTGULDEN, oriented toward the south/southwest
Soil	The vines grow on highly calcareous soil, measuring up to 43% limestone
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest throughout October 2022. Short maceration, gentle pressing, natural fermentation and then raised in traditional oak barrels until the bottling in the last days of June 2023.
Analysis	Residual Sugar: 2.8g/l Acidity: 8.1g/l Alc: 13.0%vol.
Tasting Note	Intense shades of pale yellow on this Riesling, with just a hint of fizz in the glass. The bouquet reveals quiet refinement, denoted with yellow fruit and chalky accents. After considerable swirling, a complex range of aromas emerge — from apricot and pineapple to mandarin peel, mint and even hay flower as well as licorice and accents of honey. Creamy, silky texture. The refreshing acidity is well integrated and woven through with threads of extract and fruit. A first-class Riesling, generous and full-bodied, taking its long leave with tones at times fruity, menthol cool and even chalky.

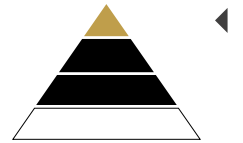
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WEINGUT KNEWITZ APPENHEIM

Welzbachtal



2022 STEINACKER GG® RIESLING | TROCKEN

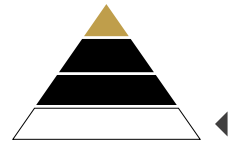


Classification	VDP.GROSSE LAGE®
Origin	The old vines grow on Nieder-Hilbersheimer STEINACKER. The vineyard is located within our coolest site, directly on the edge of the forest. The cool climate and distinctive northeast exposure ensure a very slow ripening process for the grapes. Optimal conditions for grand Rieslings of subtly, depth and finesse.
Soil	Limestone soils laced with iron veins
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest throughout October 2022. Short maceration, gentle pressing, natural fermentation and then raised in traditional oak barrels until the bottling in the last days of June 2023.
Analysis	Residual Sugar: 2.5 g/l Acidity: 7.6 g/l Alc: 13.0% vol.
Tasting Note	Starbright Riesling with pale green hues and a fine youthful fizz in the glass. Restrained aromas dominated by flintstone and cooling ethereal notes of menthol and citrus. The wine slowly unveils layer upon layer, moving from Williams pear, white currant, and refreshing guava to goutweed and chamomile. The first impression on the palate is racy and piquant. Soon, however, the crisp acidity mingles with tremendous minerality to create a body that is both lean and lithe. The wine carries strong momentum through to its powerful finish, leaving behind a grippy, spicy texture on the palate. Cool and salty with fresh aromas on the finish to underscore the raciness of this extraordinary and challenging Riesling.

KNEWITZ

WEINGUT KNEWITZ APPENHEIM

2021 CHARDONNAY TROCKEN | RHEINHESSEN



Classification	VDP.Gutswein
Origin	The 19-year-old vines grow in the Gau-Algesheim Goldberg vineyard and the Nieder-Hilbersheim Honigberg
Soil	Primarily limestone soils
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Gentle whole cluster pressing, natural fermentation and then raised in old and new barrique barrels from Tronçais oak until the bottling in January 2022
Analysis	Residual Sugar: 0.8g/l Acidity: 8.5g/l Alc: 13.0% vol.
Tasting Note	A Chardonnay marked with deep yellow shades and high viscosity. The complex aromatics open with dominant notes of buttered toast even as melon, golden delicious apple, nut butter, vanilla and toast slowly reveal themselves. Another swirl draws out balsamic accents reminiscent of spruce shoots. Dry with a rich, velvety texture on the palate. Delightfully fresh acidity, saline minerality, concentrated flavors with a creamy finish. A beautiful balance between maturity and acidity, with a masterful barrel influence that structures the wine without confining or compromising its character.

Wetzsbachtal



19 10



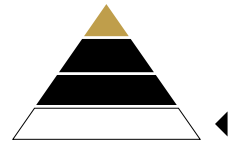
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WEINGUT KNEWITZ APPENHEIM

2021 RÉSERVE CHARDONNAY | TROCKEN



Welzbachtal



Origin

The vines grow in our coolest site, the Nieder-Hilbersheimer STEINACKER. The cool climate and distinctive northeast exposure ensure a very slow ripening process for the grapes.

Soil

Pure limestone soils

Farming

In conversion to organic farming, first organic vintage in 2023

Winemaking Notes

Gentle whole cluster pressing, natural fermentation and then raised in new and used barrique barrels until the bottling at the end of June 2023.

Analysis

Restzucker: 0.6 g/l | Säure: 5.9 g/l | Alc: 13,0 % vol.

Tasting Note

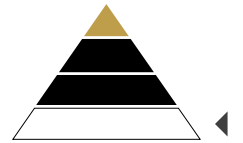
Oak-aged chardonnay with pale golden hues and a high viscosity. With its intense and complex aromatics, this wine is best served in a large bowled glass. The nose opens with notes of nut butter, toffee, fresh apple, bergamot orange, lime blossom and white nougat, as well as toast and fresh cream. It offers a beautiful balance on the palate between ripeness and acidity. Oak aging establishes a fine frame and structure, without ever dominating its character. Round, buttery texture, delicate acidity and balanced aromas complete the picture. A first-class, long-life Chardonnay made in the traditional Burgundy style, and best enjoyed with a fine meal.



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WEINGUT KNEWITZ APPENHEIM

2021 SPÄTBURGUNDER TROCKEN | RHEINHESSEN



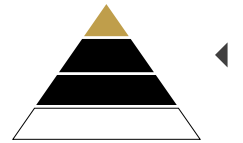
Classification	VDP.Gutswein
Origin	Vines ranging from young to old on the Ingelheimer SCHLOSSBERG the Ingelheimer ST. LAURENZIKAPELLE. All the vines are located in the center or upper portions of the hillside
Soil	Pure limestone soils
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest at the end of September 2021. Natural fermentation in open vat, gentle pressing, then raised in new and used barrique barrels until bottling at the end of July 2023.
Analysis	Residual Sugar: 0.6g/l Acidity: 5.9g/l Alc: 13.0%vol.
Tasting Note	This Spätburgunder pours with a deep ruby red. Intense aromas of dark wild berry, sour cherry, and rose hip rise to greet the nose, underlaid with subtle signs of maturation, including moss, wet wood and clove and the shy nuances of toast from barrel aging. It presents a medium-bodied palate, with a fruity-spicy character. A restrained show of tannins creates a silky texture. Concentration and refreshing acidity maintain a beautiful balance. The finish comes together in a lively exchange of fruit, ripe tones and toast notes. An approachable and medium-bodied Spätburgunder of easy charm, especially when served slightly chilled.



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WEINGUT KNEWITZ APPENHEIM

2021 INGELHEIM IG® SPÄTBURGUNDER | TROCKEN



Classification

VDP.AUS ERSTEN LAGEN

Origin

Vines ranging from mature to old on the Ingelheimer SCHLOSSBERG and a prime parcel called SALZBORN. Our vines are all located in the center or upper portions of the hillside

Soil

Pure limestone soils

Farming

In conversion to organic farming, first organic vintage in 2023

Winemaking Notes

Selective grape harvest at the end of September 2021. Natural fermentation in open vat, gentle pressing, then raised in new and used barrique until bottling at the end of July 2023.

Analysis

Residual Sugar: 0.4g/l | Acidity: 6.0g/l | Alc: 13.0%vol.

Tasting Note

The initial aromas arrive complex and tightly woven. Given time in the glass, they relax into ripe raspberry, strawberry, lingonberry and rose hip. Slowly ethereal notes of wild rose and moss, as well as the sweet barrel spice of vanilla and clove, emerge as well. Powerful and full-bodied at the start, there is a concentrated fruit as well as a silky tannic structure that engages the entire palate. A refreshing acidity and delicate toast notes set boundaries and lend balance to the power. A complex and cellerable Spätburgunder that will benefit from continued time in the bottle.

Welzbachtal



19 10



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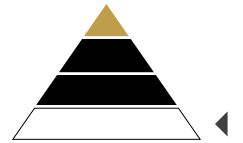
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WEINGUT KNEWITZ APPENHEIM

Welzbachtal

2019 RIESLING SEKT BRUT



Classification	SEKT
Origin	A mix of young and old vines on the hillside of the Welzbachtal
Soil	White and reddish limestone, clay, marl and iron ore
Winemaking Notes	Whole cluster pressing followed by a natural fermentation in stainless steel tanks. Harvest date: September 2019 Disgorgement: Mid-August 2021
Analysis	Residual Sugar: 6.0g/l Acidity: 7.2g/l Alc: 12.5% vol.
Tasting Note	Pale yellow with a delicate bead. Characteristic Riesling aromas define this sparkling wine with notes of fresh stone fruit, pineapple, citrus, and floral nuances as well as subtle yeasty accents. The dry, refreshing palate offers a mouthwatering interplay of concentrated fruit and sprightly effervescence. Juicy, fruit-driven and lively, with a straight-forward appeal.

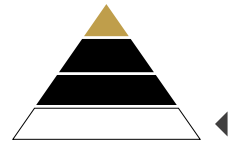


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WEINGUT KNEWITZ APPENHEIM

Welzbachtal

2018 CHARDONNAY SEKT BRUT NATURE



Classification SEKT

Origin The fruit is grown in the Nieder-Hilbersheimer HONIGBERG vineyard

Soil Heavily iron-rich soils

Winemaking Notes The base wine ages for 12 months on the fine lees in 500l oak casks. Following traditional bottle fermentation and another 24 months on the lees, the Chardonnay is disgorged with zero dosage.
Harvest date: September 2018
Disgorgement: Mid-August 2021

Analysis Residual Sugar: 0.5 g/l | Acidity: 7.0 g/l | Alc: 12.5% vol.

Tasting Note This sekt pours with a gentle sparkle, revealing an especially fine and even bead. The nose opens with aromas of brioche, toffee, candied apricots and white almonds. Given time, fruit notes of quince, red Gravenstein apple, lemon peel and hawthorn all make an appearance. Each glass of this dry sparkler is remarkably refreshing. Lees contact lends the wine a nuttiness reminiscent of hazelnuts and pastries, and a beautiful, creamy texture on the palate. Balanced acidity and citrus notes on the finish create an extra measure of liveliness. Sophisticated and deep, enchanting with a complex range of aromatics.



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VDP.WEINGUT

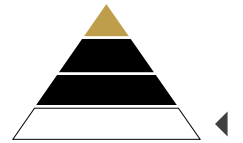
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KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2021 Riesling AUSLESE RHEINHESSEN



Classification	VDP.Gutswein
Origin	A mix of young and old vines from different vineyard sites, grown on the slopes of a 40-million-year-old prehistoric coral reef
Soil	White and reddish limestone, clay, marl and iron ore
Farming	In conversion to organic farming, first organic vintage in 2023
Winemaking Notes	Selective grape harvest throughout October 2021. Gentle pressing, natural fermentation and then raised in stainless steel tanks until the bottling in April 2022.
Analysis	Residual Sugar: 100 g/l Acidity: 9.5 g/l Alc: 7.0% vol.
Tasting Note	Pale yellow with a slight fizz in the glass. The Auslese opens with fragrant, precise aromas of pineapple, mango, ripe peach, honeydew melon, lemon balm, candied ginger and blossom honey. On the palate the wine starts lusciously sweet but never cloying, with the racy acidity and slight natural fizz slicing like a knife through the sweetness. Retronasal, the wine reveals an exotic range of aromas that come together in a final saline and mineral driven impression. This medium-bodied Auslese makes the perfect companion to a wide range of light and fruity desserts.

