

KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2020

GRÜNER SILVANER

TROCKEN | GUTSWEIN

Vineyards

A mix of young and old vines from the prized slopes of the Welzbach Valley

Winemaking Notes

Harvest Date: September 2020

Maceration, gentle pressing and native yeast fermentation in stainless steel tanks and traditional wooden barrels.

Bottling Date: Late March 2021

Analysis

Residual Sugar: 7,0g/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.

Pairing Suggestions

The ideal accompaniment to any number of salads or vegetarian plates such as spinach dumplings with butter or beetroot carpaccio with feta.

(Romana Echensperger, Master of Wine)

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2020

RIESLING

TROCKEN | GUTSWEIN

Vineyards

A mix of young and old vines from the prized slopes of the Welzbach Valley

Winemaking Notes

Harvest Dates: September 2020

Maceration, gentle pressing and wild yeast fermentation in both stainless steel and traditional oak barrels.

Bottling Date: Late March 2021

Analysis

Residual Sugar: 6,9g/l | Acidity: 8,5g/l | Alc: 12,0% vol.

Tasting Note

This wine shines star-bright with pale yellow hues. Yet it appreciates a bit of time and a large-bowled glass to lure out its full aromatic potential — apricot, pear, quince, lemon peel as well as lemon balm, flint and a smoky spice. 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.

Pairing Suggestions

A nimble Riesling with tremendous structure that offers an ideal companion for a charcuterie plate or smoked salmon with horseradish.

(Romana Echensperger, Master of Wine)

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2020

WEISSER BURGUNDER

TROCKEN | GUTSWEIN

Vineyards

A mix of young and old vines from the prized slopes of the Welzbach Valley

Winemaking Notes

Harvest Dates: September 2020

Maceration, gentle pressing and native yeast fermentation; 70% in stainless steel and 30% in traditional barrels.

Bottling Date: Late March 2021

Analysis

Residual Sugar: 5.6g/l | Acidity: 6.8g/l | Alc: 12,5% 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.

Pairing Suggestions

With its nuanced aromas and elegant structure, this Weißburgunder is a universal companion to dishes of all kinds. Ideal pairings might include a range of appetizers such as seafood salad, as well as mild main courses including leek risotto with roasted poularde breast.

(Romana Echensperger, Master of Wine)

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2020

SAUVIGNON BLANC

TROCKEN | GUTSWEIN

Vineyards

A mix of young and old vines from the prized slopes of the Welzbach Valley

Winemaking Notes

Harvest Date: September 2020

Maceration, gentle pressing and native yeast fermentation in stainless steel tanks.

Bottling Date: Late March 2021

Analysis

Residual Sugar: 6,4g/l | Acidity: 7,3g/l | Alc: 12,5% 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.

Pairing Suggestions

An ideal pairing with steamed mussels in root vegetable stock, grilled dorado or sea bass, or even traditional dishes such as Königsberger Klopse.

(Romana Echensperger, Master of Wine)

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2020

ROSÉ

TROCKEN | GUTSWEIN

Vineyards

15–20 year old vines from the Laurenziberg, the Appenheimer Eselspfad and the Nieder-Hilbersheimer Steinacker

Winemaking Notes

Harvest Dates: September 2020

Grape Varieties: 70% Spätburgunder, 20% Portugieser, 10% Saint Laurent. Brief maceration period, whole cluster pressing and native yeast fermentation in stainless steel tanks. Blended shortly before bottling.

Bottling: Late March 2021

Analysis

Residual Sugar: 8,2g/l | Acidity: 6,7g/l | Alc: 12,0% vol.

Tasting Note

With a bit of fizz, a lively air and delightful shades of salmon, it's hard not to be swept away with this rosé. The bouquet is clearly marked by red fruit. There are fragrant notes of candied apple, sweet cheery, pomegranate, red berries and rhubarb, all underscored by an elegant, savory spice. The wine is notably dry, with a crisp acidity that mingles well with the fruity aromas on the palate. Nimble, with tremendous juiciness and a creamy texture, together with intense sweet cherry aromas on the finish. A refreshing, delicious, and uncomplicated rosé delight.

Pairing Suggestions

The perfect wine for before, during and after a weekend barbecue, or to pair with a classic summer Niçoise salad.

(Romana Echensperger, Master of Wine)

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2019

SPÄTBURGUNDER

TROCKEN | GUTSWEIN

Vineyards

Vines ranging from young to mature, growing on the Gau-Algesheimer ST.LAURENZIKAPELLE and the Ingelheimer SCHLOSSBERG. Our vines are located in the center or upper portions of the hillside, thriving in pure limestone soils.

Winemaking Notes

Harvest Date: Late September 2019

Spontaneous fermentation in open vat, gentle pressing, then raised in new and used barrique.

Bottled: Early June 2021

Analysis

Residual Sugar: 0.2g/l | Acidity: 7.1g/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.

Pairing Suggestions

Roasted duck breast atop a bed of red cabbage or braised dishes such as beef rouladen with mashed potatoes.

(Romana Echensperger, Master of Wine)

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WEINGUT KNEWITZ APPENHEIM



2020

APPENHEIM RIESLING KALKSTEIN

TROCKEN | ORTSWEIN

Vineyards

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, thriving in pure limestone soils.

Winemaking Notes

Harvest Date: Late September 2020

Maceration, gentle pressing, spontaneous fermentation, then raised in new and used barrique

Bottled: Early June 2021

Analysis

Residual Sugar: 3.6 g/l | Acidity: 8.0 g/l | Alc: 12.5 % 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 finale.

Pairing Suggestions

Hearty salads such as orange and avocado with shrimp or a traditional Waldorf salad.

(Romana Echensperger, Master of Wine)

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APPENHEIM
Riesling Kalkstein 2020

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2020

NIEDER-HILBERSHEIM RIESLING EISENERZ

TROCKEN | ORTSWEIN

Vineyards

Young vines on the Nieder-Hilbersheimer STEINACKER. The vines stand in the central portion of the hillside, thriving in iron-rich soils.

Winemaking Notes

Harvest Date: Late September 2020

Maceration, gentle pressing and spontaneous fermentation in stainless steel tanks

Bottled: Early June 2021

Analysis

Residual sugar: 2.1 g/l | Acidity: 8.6 g/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.

Pairing Suggestions

Savory appetizers such as smoked salmon or trout with horseradish, or Crostini di fegatini (Tuscan chicken liver crostini with Parmesan and sage).

(Romana Echensperger, Master of Wine)

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2019

INGELHEIM SPÄTBURGUNDER

TROCKEN | ORTSWEIN

Vineyards

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, thriving in pure limestone soils.

Winemaking Notes

Harvest date: Late September 2019

Spontaneous fermentation in open vat, gentle pressing, then raised in new and used barrique.

Bottled: Early June 2021

Analysis

Residual Sugar: 0.3 g/l | Acidity: 7.7 g/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.

Pairing Suggestions

Venison goulash with lingonberry and porcini, traditional sauerbraten or Peking duck with hoi sin sauce.

(Romana Echensperger, Master of Wine)

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2020

GOLDBERG RIESLING

TROCKEN | LAGENWEIN | GAU-ALGESHEIM

Vineyards

The vines are in our warmest site, the Gau-Algesheimer GOLDBERG. As a neighboring site to the Appenheimer HUNDERTGULDEN, the vineyard's soil is primarily shaped by calcareous marl, and a southwest orientation.

Winemaking Notes

Harvest Date: October 2020

Short maceration, gentle pressing, spontaneous fermentation in traditional oak casks.

Bottled in: Early June 2021

Analysis

Residual Sugar: 5.1 g/l | Acidity: 8.0 g/l | Alc: 12.5 % vol.

Tasting Note

Brilliant and intensive shades of pale yellow for this single site 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, despite moderate alcohol levels (12.5%). 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.

Pairing Suggestions

The wine will shine with dishes of medium weight such as fillet of pork with rosemary and Calvados cream or chicken Provençale.

(Romana Echensperger, Master of Wine)

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2020

HUNDERTGULDEN RIESLING

TROCKEN | LAGENWEIN | APPENHEIM

Vineyards

The grapes are sourced from two parcels on one of our region's top sites, the Appenheimer HUNDERTGULDEN. The vines grow on highly calcareous soil, measuring up to 43% limestone and oriented toward the south/southwest.

Winemaking Notes

Harvest date: October 2020

Short maceration, gentle pressing and spontaneous fermentation in stainless steel tanks.

Bottled: Early June 2021

Analysis

Residual Sugar: 4.2g/l | Acidity: 8.3g/l | Alc: 12.5 % 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. Refreshing acidity is well integrated and woven through with threads of extract and fruit. A first-class Riesling, with nearly Burgundian structure. Generous and full-bodied, taking its long leave with tones at times fruity, menthol cool and even chalky.

Pairing Suggestions

Roasted pike perch with sugar snap peas and sorrel sauce or Trout Müllerin with potatoes and parsley.

(Romana Echensperger, Master of Wine)

Rheinblick 13 | D-55437 Appenheim

Tel. +49 (0) 6725-2949 | Fax +49 (0) 6725-96003

info@weingut-knewitz.de | www.weingut-knewitz.de

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2020

HONIGBERG RIESLING

TROCKEN | LAGENWEIN | NIEDER-HILBERSHEIM

Vineyards

The vines are located between the HUNDERTGULDEN and STEINACKER sites. The unifying element is vineyard soil primarily shaped by calcareous marl, and a southwest orientation.

Winemaking Notes

Harvest Date: October 2020

Short maceration, gentle pressing, spontaneous fermentation in traditional oak casks.

Bottled in: Early June 2021

Analysis

Residual Sugar: 4.7g/l | Acidity: 8.6g/l | Alc: 12.5% 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.

Pairing Suggestions

With an appetizer of venison pâté with pistachios and dried apricots or Berlin-style liver with apple and mashed potatoes.

(Romana Echensperger, Master of Wine)

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HONIGBERG 2020

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2020

STEINACKER RIESLING

TROCKEN | LAGENWEIN | NIEDER-HILBERSHEIM

Vineyards

The old vines grow in limestone soils laced with iron veins on the 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.

Winemaking Notes

Harvest Date: October 2020

Short maceration, gentle pressing, spontaneous fermentation in stainless steel and traditional oak casks

Bottled: Early June 2021

Analysis

Residual Sugar: 4.5 g/l | Acidity: 8.8 g/l | Alc: 12.5 % 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 actually 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.

Pairing Suggestions

The next-level acidity pairs well with rich fare such as Asian-spiced pork belly or suckling pig, as well as hearty regional classics such as Königsberger Klopse or black pudding with mashed potatoes.

(Romana Echensperger, Master of Wine)

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2019

RÉSERVE CHARDONNAY

TROCKEN

Vineyards

The vines grow on limestone soils laced with veins of iron in our coolest site, the Nieder-Hilbersheimer STEINACKER. The cool climate and distinctive northeast exposure ensure a very slow ripening process for the grapes.

Winemaking Notes

Harvest date: September 2019

Gentle whole cluster pressing, spontaneous fermentation in barrique (30% new wood, 70% second fill, origin: Tronçais, France).

Bottled: Early June 2021

Analysis

Residual Sugar: 0.7g/l | Acidity: 8.8g/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, cellarable Chardonnay made in the traditional Burgundy style, and best enjoyed with a fine meal.

Pairing Suggestions

Refined fare such as scampi in morel cream sauce, halibut with beurre blanc, veal cutlets or veal kidneys in mustard sauce.

(Romana Echensperger, Master of Wine)



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2018

RIESLING SEKT BRUT

Vineyards

Young and old vines on the hillsides of the Welzbachtal

Winemaking Notes

Harvest Date: September 2018

Whole cluster pressing, spontaneous fermentation in stainless steel.

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.

(Romana Echensperger, Master of Wine)

KNEWITZ

BY BJÖRN & TOBIAS KNEWITZ

RIESLING BRUT

KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2018

CHARDONNAY SEKT BRUT NATURE

Vineyards

The fruit is grown in the Nieder-Hilbersheimer HONIGBERG vineyard in heavily iron-rich soils

Winemaking Notes

Harvest date: September 2018

The base wine ages for 12 months on the fine lees in 500 l oak casks. Following traditional bottle fermentation, and another 24 months on the lees, the Chardonnay is disgorged with zero dosage.

Disgorgement: Mid-August 2021

Analysis

Residual Sugar: 2.0g/l | Acidity: 7.0g/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.

Pairing Suggestions

A sparkling wine with enough range to competently grace not only the first course of appetizers but a main course of seafood risotto as well.

(Romana Echensperger, Master of Wine)