

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## RIESLING

TROCKEN | GUTSWEIN

### Vineyards

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

### Winemaking Notes

Harvest Dates: 10–15 October 2015

Maceration, gentle pressing and wild yeast

fermentation in both stainless steel and traditional oak barrels.

Bottling Date: Late March 2016

### Analysis

Residual Sugar: 2.3 g/l | Acidity: 7.5 g/l | Alcohol: 12.5 % vol.

### Tasting Notes

A connoisseur's favorite, at a value price. A prime example of a modern Riesling from and for a new generation. Be sure to allow the 2015 Gutsriesling some time to breathe — decant at least 2-3 hours before serving — you won't regret it. The acidity is subtle and well integrated, allowing marked notes of young stone fruit to rise from the glass. A lively palate reveals the distinctive linear style of the Knewitz brothers. Even this entry level Riesling is unbelievably fun!

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## GRÜNER SILVANER

TROCKEN | GUTSWEIN

### Vineyards

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

### Winemaking Notes

Harvest Dates: 1–10 October 2015

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

Bottling Date: Late March 2016

### Analysis

Residual Sugar: 1.9 g/l | Acidity: 6.5 g/l | Alcohol: 12.5% vol.

### Tasting Notes

The perfect, refreshing everyday Silvaner: the lovely, tart notes of Piñata apple give this Gutswein just the kick it needs. Sleek and delicate, this wine sets the stage for a Silvaner in full — and one that drinks like a dream. Simply put, a delicious Silvaner for any occasion — pour, drink, enjoy!

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

GRÜNER SILVANER 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## WEISSER BURGUNDER

TROCKEN | GUTSWEIN

### Vineyards

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

### Winemaking Notes

Harvest Dates: 29 September–8 October 2015

Maceration, gentle pressing and native yeast fermentation;  
80% in stainless steel and 20% in traditional barrels.

Bottling Date: Late March 2016

### Analysis

Residual Sugar: 3.9g/l | Acidity: 6.8g/l | Alcohol: 12.5% vol.

### Tasting Notes

Soils, grapes, expression, Pinot: expressive fruits, soft and round; a juicy palate with a long, lingering finish. And almost unexpectedly intense aromatics rising from the glass of a wine this young. Subtle barrel influence, ripe yellow fruit notes and intense accents of stone fruit join a light stony minerality. The wine is more reflective of its origin than its varietal — exactly what the modern drinker is looking for! My impression following the final sip? Perhaps I should pour a second glass just to be certain ...

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

WEISSER BURGUNDER 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## CHARDONNAY

TROCKEN | BY BJÖRN & TOBIAS KNEWITZ

### Vineyards

A mix of young and old vines from the Nieder-Hilbersheim Steinacker

### Winemaking Notes

Harvest Date: 30 September 2015

Whole cluster pressing, fermented with native yeast; 60% in stainless steel; 40% in French barriques and tonneaux as well as in traditional wooden barrels.

Bottling Date: Mid-May 2016

### Analysis

Residual Sugar: 3.9g/l | Acidity: 7.0g/l | Alcohol: 12.5% vol.

### Tasting Notes

Entry-level Chardonnay at Weingut Knewitz — wow. Liquid proof that Chardonnay is at home atop limestone-rich bedrock. Pure joy in a bottle. Be sure to decant: the taut structure and young fruits in this wine appreciate time to breathe. Each expressive glass is an absolute pleasure to drink. Even in its youth, this wine could teach many, Burgundy-styled wines' a valuable lesson. Truly an incredible pour and one of my personal favorites.

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

KNEWITZ

BY BJÖRN & TOBIAS KNEWITZ

CHARDONNAY 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## CHARDONNAY HOLZFASS

TROCKEN | GUTSWEIN

### Vineyard

The 19-year-old vines grow in the primarily limestone soils of our Gau-Algesheim Goldberg vineyard.

### Winemaking Notes

Harvest Date: Selectively hand-picked on 29 September 2015, 90° Oe  
Whole cluster pressed, fermented with native yeast, 100% barrel aged.  
Seventy percent in second- and third-fill barrique from Tronçais oak;  
30% in new, traditional-style 1250 l barrels from locally sourced oak.  
Bottling Date: Late May 2016

### Analysis

Residual Sugar: 2.0g/l | Acidity: 8.2g/l | Alcohol: 13.0% vol.

### Tasting Notes

This barrel-aged Chardonnay has nothing in common with the garden-variety „oaked“ version that has all too often given Chardonnay a bad name. No, here above all else the soil, the fruit and varietal markers are the stars. Barrel aromatics are both subtle and well-integrated, and support rather than steal the show. A smoky limestone-borne minerality enhances tart notes of orange peel and crisp Granny Smith apples — juicy and expressive with a subtle creaminess. With this wine, the two Knewitz brothers stake their claim in the world of great Chardonnays.

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

CHARDONNAY 2015  
HOLZFASS

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## SAUVIGNON BLANC

TROCKEN | GUTSWEIN

### Vineyards

Young vines from the steep base of the prized Laurenziberg

### Winemaking Notes

Harvest Date: 30 September 2015

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

Bottling Date: Late March 2016

### Analysis

Residual Sugar: 3.8 g/l | Acidity: 7.1 g/l | Alcohol: 12.5% vol.

### Tasting Notes

Dry, authentic and true to the place where it was grown: classic varietal notes, channeled by soil and terroir. Sauvignon Fans should immediately grab and chill a bottle of this Rheinhessen beauty. Ripe gooseberries with floral notes of wild herbs — a stunning range of flavors and a long, lively finish.

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

SAUVIGNON BLANC 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## ROSÉ

TROCKEN | GUTSWEIN

### Vineyards

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

### Winemaking Notes

Harvest Dates: 1 & 7 October 2015

Grape Varieties: 90% Spätburgunder, 10% Saint Laurent

Brief maceration period, whole cluster pressing and native yeast fermentation in stainless steel tanks: blended shortly before bottling in late March 2016.

### Analysis

Residual Sugar: 4.2 g/l | Acidity: 7.3 g/l | Alcohol: 12.5 % vol.

### Tasting Notes

Summer, sun and dry rosé: What a joy to see a winemaker take the leap away from (the sadly widespread reliance on) artificial fruits and copious added sugar. This wine's bone dry profile shines bright, accentuated with wild raspberries and red currants. Full-bodied with low alcohol levels and a direct, straight-forward style. What's your fancy today: A light, refreshing white wine or this dry, juicy 2015 rosé? You can't go wrong either way ...

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

ROSÉ 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## APPENHEIMER RIESLING KALKSTEIN

TROCKEN

### Vineyard

Produced from young and established vines growing in the Hundertgulden vineyard in Appenheim and one core parcel from the Eselspfad vineyard (Appenheim). Our vines thrive in the middle to upper sections of these pure limestone slopes.

### Winemaking Notes

Harvest Date: 6–15 October 2015, 91–93° Oe

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

Bottling Date: Late May 2016

### Analysis

Residual Sugar: 2.1g/l | Acidity: 8.7g/l | Alcohol: 13.0% vol.

### Tasting Notes

White peach aromatics grow in intensity and irresistibility with a bit of time to breathe. Crisp notes of apple join the fruit parade and masterfully express themselves through a marked limestone minerality. The result is a wine of stunning structure, extract and balance. The lingering taste of orange blossoms on the finish raises this already intriguing Riesling to another level. Let this beauty sit in the cellar for a few years to unlock its full potential!

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

## KNEWITZ

APPENHEIMER  
Riesling Kalkstein 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## APPENHEIMER SILVANER

TROCKEN

### Vineyard

The 29-year-old vines thrive in the upper slopes of our Appenheimer Eselspfad vineyard, where the roots stretch as far as 60 cm deep into the clay-loess soils atop limestone bedrock.

### Winemaking Notes

Harvest Date: 6 October 2015, 91° Oe

Maceration, gentle pressing and fermentation with native yeast in traditional wooden barrels.

Bottling Date: Late May 2016

### Analysis

Residual Sugar: 2.4g/l | Acidity: 6.8g/l | Alcohol: 13.0% vol.

### Tasting Notes

Racy, refreshing and refined. Tangy citrus and delicately green fruit aromatics — rounded out with a hint of wild meadow herbs — carry over from the nose onto the palate of this refreshing Silvaner. A captivating bottle of striking fruits and a long and mild yet unmistakable juiciness. Light, easy-drinking and perfect as an apéritif or a delicious reward following a hard day's work.

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

# KNEWITZ

APPENHEIMER  
Silvaner 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## APPENHEIMER WEISSER BURGUNDER

TROCKEN

### Vineyard

Old vines (15–22 years of age) from the Appenheim Eselspfad vineyard. These parcels are located in the middle and upper sections of the slope where the vines can dig as far as 60 cm down into the clay and loess soils atop a bedrock of pure limestone.

### Winemaking Notes

Harvest Date: 6 October & 10 October 2015, 90° Oe  
Extended whole cluster pressing at 1.6 bar. The naturally cloudy must is filled unfiltered into the wooden barrels — Tonneaux and 2nd-fill barrique. Fermented with native yeast  
Bottling Date: Late May 2016

### Analysis

Residual Sugar: 1.2 g/l | Acidity: 7.9 g/l | Alcohol: 13.0% vol.

### Tasting Notes

Each new vintage of this Pinot Blanc from Appenheim woos me anew. And with its abundance of aromatic fruit, the young 2015 is no exception. Notes of freshly picked quince rise from the glass with a gentle bittersweet intensity, before leading into flavors of ripe apple peel and young papaya. Light on the palate, this white Pinot captivates the attention with a fine, demure acidity and a slender, lithe body. The crisp and chalky minerality is a stunning complement to the rich aromatic range.

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

APPENHEIMER  
Weisser Burgunder 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## HUNDERTGULDEN RIESLING

TROCKEN

### Vineyard

The fruit is grown in two sites from one of the finest vineyards in the region, the Appenheim Hundertgulden. The 22- and 40-year-old vines thrive in soils composed up to 43% of limestone on south/southwest facing slopes.

### Winemaking Notes

Harvest Date: Selectively hand-picked on 8 and 13 October 2015, 90 & 95° Oe

Short maceration, gentle pressing and native yeast fermentation in traditional wooden barrels.

Bottling Date: Late July 2016

### Analysis

Residual Sugar: 1.2g/l | Acidity: 9.4g/l | Alcohol: 13.0% vol.

### Tasting Notes

Despite its incredible youth this Riesling is already showing the classic varietal markers. Typical vineyard peach and ripe apples complement a striking minerality with an appealing balance between acidity and high extract. The fragrant nose carries over to the palate before softening and relaxing. While the Hundertgulden does require time and patience to fully reveal herself, rewards will come to those willing to wait. A slightly bitter range of stone fruit aromatics lingers on the palate, a tribute to the tremendous juiciness of the vintage.

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

HUNDERTGULDEN 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



## 2015 STEINACKER RIESLING TROCKEN

### Vineyard

These old vines grow in the iron-rich limestone soils of the Nieder-Hilbersheim Steinacker. Situated directly on the edge of the forest, this is our coolest vineyard. The cool climate together with the northeasterly aspect promotes slow, steady ripening. Optimal conditions for great Rieslings of tremendous grace, subtlety and depth.

### Winemaking Notes

Harvest Date: Selectively hand-picked on 15 October 2014, 93° Oe  
Short maceration, gentle pressing and native yeast fermentation in stainless steel tanks.

Bottling Date: Late July 2016

### Analysis

Residual Sugar: 0.2g/l | Acidity 9.5g/l | Alcohol: 13.0% vol.

### Tasting Notes

So young and yet already so beautifully balanced and present. Enchanting notes of ripe red apple and yellow-red vineyard peach carry over from the nose to the palate of this uber-young Knewitz wine. Crisp and aromatic with a classic Riesling body, this wine beguiles though both its elegance and expression. A playful and striking acidity harmonizes beautifully into the larger whole. The Steinacker Riesling pirouettes across the tongue, leaving behind whispering trails of sweet fruit in a primarily dry, focused and complex performance. Lime accents on the finish push the overall experience into a new taste entirely.

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



## 2015 GOLDBERG RIESLING TROCKEN

### Vineyard

The vines bask in the heat of our warmest vineyard, the Gau-Algesheim Goldberg. Situated adjacent to the Appenheim Hundertgulden, the soil here is primarily comprised of calcareous marl on southwest-facing slopes.

### Winemaking Notes

Harvest Date: Selectively hand-picked on 4 October 2015, 92° Oe  
Short maceration, gentle pressing and native yeast fermentation in traditional wooden barrels.  
Bottling Date: Late July 2016

### Analysis

Residual Sugar: 4.0g/l | Acidity: 8.6g/l | Alcohol: 13.0% vol.

### Tasting Notes

The full potential of this 2015 Goldberg Riesling only reveals itself following numerous hours in the decanter. Even better: leave this wine to age in the cellar for a spell, as it needs a few years in order to fully develop. Juicy and tart nectarines as well as notes of vineyard peach join the tropical opulence of passion fruit almost immediately upon leaving the bottle. A singular thread of intense minerality weaves through the nose, palate and taste. A full-bodied Riesling with crisp acidity, intensive fruit and marked salinity. Rewards will come to those who wait!

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

GOLDBERG 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## ESELSPFAD WEISSER BURGUNDER

TROCKEN

### Vineyard

Our 41-year-old Weissburgunder (Pinot Blanc) vines thrive in limestone and loess soils. The parcel is located in the middle of the slope in an ideal micro-climate.

### Winemaking Notes

Harvest Date: Selectively hand-picked on 9 October 2015, 91° Oe  
Gentle whole cluster pressing, barrel fermented with native yeast (40% new oak; 60% second and third fill; Origin: Tronçais, France)

Bottling Date: Late July 2016

### Analysis

Residual Sugar: 1.5 g/l | Acidity: 8.2 g/l | Alcohol: 13.5 % vol.

### Tasting Notes

Just plain fun! Fine notes of wild fruit, ripe mandarins, yellow apple peel and creamy, tangy citrus. The intense nose leads into an almost explosive palate that even in its youth is already incredibly expressive. A touch of roasted almond milk graces the finish, beautifully complementing the Pinot Blanc's delicious fruit. A true Pinot Blanc for and from the new generation: with its playful fruit and distinctive character and expression, it casts a long shadow over the grand majority of its domestic counterparts.

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*

WEINGUT KNEWITZ APPENHEIM

KNEWITZ

ESELSPFAD 2015

# KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2015

## CHARDONNAY RÉSERVE

TROCKEN

### Vineyard

These old vines grow in the iron-rich limestone soils of our coolest site, the Nieder-Hilbersheim Steinacker. The cool climate and north-easterly aspect promote a very slow and steady ripening of the fruit.

### Winemaking Notes

Harvest Date: Selectively hand-picked on 29 September 2015, 92° Oe  
Gentle whole cluster pressing, barrel fermented with native yeast  
(50 % new oak; 50 % second and third fill; Origin: Tronçais and Allier, France)

Bottling Date: Late July 2016

### Analysis

Residual Sugar: 1.2g/l | Acidity: 8.5g/l | Alcohol: 13.0% vol.

### Tasting Notes

The longer this Réserve is given to breathe, the deeper and more nuanced its aroma spectrum becomes. The soil mix — primarily limestone with a bit of clay — is truly ideal for great Chardonnays. Naturally that alone is not enough, and it makes little sense to merely duplicate the style of other renowned winegrowing regions. Yet the wine that graces the glass before me reveals tremendous momentum! Striking minerality raps smartly on the taste buds and palate, joining aromatic notes of ripe, tart apples and fine hazelnut. The wine shows an enormous tension on the palate, coming together at the junction of acidity, fruit and stunning salinity. The combination of new and seasoned oak is still very much in the foreground in its youth, but will further settle down and harmonize with the whole in the coming months. This is worlds away from your basic Chardonnay. This is Steinacker Réserve!

*(Markus Berlinghof, Sommelier; Translation courtesy of weinstory.de)*