

KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2017

RIESLING

TROCKEN | GUTSWEIN

Vineyards

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

Winemaking Notes

Harvest Dates: October 2017

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

Bottling Date: Late March 2018

Analysis

Residual Sugar: 2.8g/l | Acidity: 7.6g/l | Alcohol: 12.5% vol.

Tasting Notes

Intense lemon-yellow hues in the glass. The bouquet spins a web of densely woven aromas of apricot, Cox's Orange Pippin and candied mandarins. A short swirl in the glass reveals notes of wild roses, pink grapefruit, fresh mint and mineral accents. On the palate, this dry Riesling delivers moderate acidity and intense aromatics. Initially presenting as slender, slight and elegant, the wine opens to reveal an incredible length. A pleasantly bitter kiss on the finish provides the perfect, mouthwatering finale.

Food Pairing

This wine has plenty of structure, without compromising its finesse and agility. An ideal accompaniment to trim delicacies such as pan-fried trout or complex vegetarian fare such as sesame falafel with mint salad.

(Romana Echensperger, Master of Wine)

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2017

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/October 2017

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

Bottling Date: Late March 2018

Analysis

Residual Sugar: 6.0g/l | Acidity: 6.9g/l | Alcohol: 12.5% vol

Tasting Notes

Pale yellow with delicate green hues in the glass. Given a swirl, the wine unfurls subtle notes of honeydew melon, ripe pear and apricot. More time reveals nutty aromas and brioche accents. The wine is dry with a moderate acidity and creamy texture. Sleek, lithe flavors on the palate deliver a lovely range of yellow fruit; nutty aromas re-emerge along the medium finish. An elegant Weisser Burgunder with a beautiful future ahead.

Food Pairing

Versatile accompaniment to food of fine aromas and delicate textures, such as steamed cod, or dishes with cream sauce such as Spaghetti Carbonara.

(Romana Echensperger, Master of Wine)

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2017

CHARDONNAY

TROCKEN | BY BJÖRN & TOBIAS KNEWITZ

Vineyards

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

Winemaking Notes

Harvest Date: September 2017

Whole cluster pressing, fermented with native yeast; 30% in stainless steel; 70% in French barriques and tonneaux as well as in traditional wooden barrels.

Bottling Date: Late March 2018

Analysis

Residual Sugar: 5.0 g/l | Acidity: 8.3 g/l | Alcohol: 13.0% vol.

Tasting Notes

Shades of lemon yellow in the glass. A moderately intense bouquet: fruity Granny Smith, honeydew melon and citrus aromas; floral acacia blossom. Nutty notes of white almond emerge from the glass, followed by subtle hints of fresh butter. Medium-bodied and dry with a lovely integrated barrel influence. Refreshing acidity keeps the creamy texture fresh and lively, while pretty yellow fruit aromas mingle with an animated salinity and gently tannic finish.

Food Pairing

Medium in body and aromatic intensity, creamy in texture, this Chardonnay is an expressive and versatile food companion. Pairs well with a wide range of fare from Thai curry to traditional German dishes such as Himmel-und-Erde (black pudding with mashed potatoes).

(Romana Echensperger, Master of Wine)

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2017

SAUVIGNON BLANC

TROCKEN | BY BJÖRN & TOBIAS KNEWITZ

Vineyards

Young vines from the steep base of the prized Laurenziberg

Winemaking Notes

Harvest Date: September 2017

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

Bottling Date: Late March 2018

Analysis

Residual Sugar: 4.1 g/l | Acidity: 7.9 g/l | Alcohol: 12.5 % vol.

Tasting Notes

Shades of lemon yellow in the glass, with a bright and comely spritz. Vibrant aromas of gooseberry, grapefruit, passion fruit, mint and elderflower mingle with pretty accents of Granny Smith and boxwood. Dry, sleek and racy on the palate. These quintessential Sauvignon Blanc aromas echo with each sip and are reinforced by a distinguishing saline minerality. Juicy, lively and picture perfect!

Food Pairing

Delicious with elegant appetizers such as shellfish tatar with avocado and grapefruit, or with light fish and poultry dishes with a side of steamed vegetables.

(Romana Echensperger, Master of Wine)

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SAUVIGNON BLANC 2017

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WEINGUT KNEWITZ APPENHEIM



2017

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 2017

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 Date: Late March 2018

Analysis

Residual Sugar: 2.6 g/l | Acidity: 6.6 g/l | Alcohol: 12.5% vol.

Tasting Notes

Intense salmon hues in the glass. The fruity bouquet is dominated by zesty aromas of ripe red berries and sour cherries and accented with notes of orange peel, guava and rhubarb. Pleasantly dry with a moderate acidity. Red fruit aromas deliver a merry juiciness to the palate. Long and sleek with a gentle tannic bite for a crucial, final pop on the finish.

Food Pairing

Masterfully toeing the line between juicy and challenging, this rosé pairs wonderfully with a range of refined fare. We suggest salade niçoise with a black pepper dressing, or perhaps grilled fish or shellfish.

(Romana Echensperger, Master of Wine)

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2016 SPÄTBURGUNDER TROCKEN | GUTSWEIN

Vineyards

Old vines from the Ingelheimer Schlossberg

Winemaking Notes

Harvest Date: September 2017

Open vat maceration with wild yeast, gentle pressing and 15 months maturation in used barrels.

Bottling Date: March 2018

Analysis

Residual Sugar: 0.4g/l | Acidity: 5.7g/l | Alcohol: 14.0% vol.

Tasting Notes

Medium intense cherry red hues in the glass. The nose opens with snappy red fruits, including fresh cherries, raspberries and cranberries, fringed by delicate herbs and wild roses. Dry with gentle and supple tannins. Sweet red fruits echo on the palate. Beautifully balanced and medium bodied, this red may also be served slightly chilled.

Food Pairing

Approachable and easy going, this wine pairs beautifully with roasted poultry or pork, as well as grilled salmon.

(Romana Echensperger, Master of Wine)

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SPÄTBURGUNDER 2016

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2017

APPENHEIMER RIESLING KALKSTEIN

TROCKEN | ORTSWEIN

Vineyards

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: 10 October 2017

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

Bottling Date: Late June 2018

Analysis

Residual Sugar: 3.5g/l | Acidity: 8.8g/l | Alcohol: 12.5% vol.

Tasting Notes

Vivid, pale yellow with hints of green. The strikingly juicy, fruit-forward nose opens with aromas of ripe vineyard peach and candied ginger. Given a swirl, a fine minerality with notes of mint, honey, elderflower and lime arises. The round palate balances a well-integrated acidity, delicate fruitiness, creamy extracts and elegant minerality. The mouth-filling fruits on the palate lead into an austere finish, enhanced with a fruity and bitter, almost saline touch that lends the wine an air of remarkable refinement. Simultaneously complex and approachable, and overall a beautifully balanced Riesling.

Pairing Suggestions

A fine complement to nearly any classic Carpaccio made with lime juice, salt and a fruity olive oil, as well as light fish dishes such as turbot in beurre blanc.

(Romana Echensperger, Master of Wine)

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WEINGUT KNEWITZ APPENHEIM



2017

NIEDER-HILBERSHEIMER RIESLING EISENERZ

TROCKEN | ORTSWEIN

Vineyards

Produced from young vines growing in the Steinacker vineyard in Nieder-Hilbersheim. Our vines thrive in the middle section and grow in the iron-rich limestone soils.

Winemaking Notes

Harvest Date: 15 October 2017

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

Bottling: Late June 2018

Analysis

Residual Sugar: 1.2g/l Acidity: 8.3g/l Alcohol: 12.5% vol.

Tasting Notes

Vivid, pale yellow with hints of green. Herbal notes of chamomile and thyme waft from the glass, gradually developing into a complex bouquet of quince, guava, anise, Earl Grey tea, biscuit, roasted almonds and red apple. The palate opens with tremendous power, tempering over time into a fine-grained, almost steely mouthfeel that joins with a potpourri of aromas, minerality and plentiful spice. A fresh acidity enhances the salinity and lends the wine a focused austerity. The long savory finish lingers into a refined yet spirited, fruity-bitter kiss. A complex, provocative Riesling of the highest order.

Pairing Suggestions

With a character as whimsical as it is powerful, this wine will compliment hearty fare such as glazed Mangalica pork belly or game such as pheasant on a bed of Riesling-braised sauerkraut.

(Romana Echensperger, Master of Wine)

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WEINGUT KNEWITZ APPENHEIM



2017

HUNDERTGULDEN RIESLING

TROCKEN | LAGENWEIN

Vineyard

The fruit is grown in two sites from one of the finest vineyards in the region, the Appenheim Hundertgulden. The 23- and 41-year-old vines thrive in soils composed up to 43% of limestone on south/southwest facing slopes.

Winemaking Notes

Harvest Date: 6 October 2017

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

Bottling Date: Late June 2018

Analysis

Residual Sugar: 3.1g/l | Acidity: 8.5g/l | Alcohol: 12.5% vol.

Tasting Notes

Vivid, pale yellow with hints of green. The wine opens with dominant aromas of ripe yellow fruits and a touch of honey. Over time fragrant notes of quince jelly, guava, honeydew melon, biscuit, anise, fenu-greek and lime blossom reveal themselves. Fresh acidity, concentrated extracts and a fruity bitterness lend the wine a rich and powerful texture. This is enveloped in lush fruit aromas that linger into a cool, minty-fresh finish. Powerful yet playful, this deeply complex Riesling never forgets how to have fun.

Pairing Suggestions

The expressive character of this wine makes it a beautiful compliment to moderate dishes such as stuffed breast of veal or Saltimbocca.

(Romana Echensperger, Master of Wine)

KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2017

STEINACKER RIESLING

TROCKEN | LAGENWEIN

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: 18 October 2017

Short maceration, gentle pressing and native yeast fermentation in stainless steel tanks and traditional wooden barrels

Bottling Date: Late June 2018

Analysis

Residual Sugar: 6.0 g/l | Acidity 9.2 g/l | Alcohol: 12.5 % vol.

Tasting Notes

Vivid, pale yellow with hints of green. The wine opens with a shy, cool and mineral-driven character, slowly unveiling notes of mint, lemon balm, stinging nettles and flint. Time reveals citrus peel aromas, as well as yellow fruits, White Transparent apple, black tea and verbena. The palate begins lean and precise, with plenty of tension. It then transitions into a playful dance of yellow fruit, fresh acidity and minerality. A cool Riesling of equal parts power and precision.

Pairing Suggestions

With its refined, saline style this wine pairs well with mild ocean fish such as sole or cod.

(Romana Echensperger, Master of Wine)

WEINGUT KNEWITZ APPENHEIM

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STEINACKER 2017

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2017

GOLDBERG RIESLING

TROCKEN | LAGENWEIN

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: 4 October 2017

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

Bottling Date: Late June 2018

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Residual Sugar: 1.7g/l | Acidity: 8.5g/l | Alcohol: 12.5% vol.

Tasting Notes

The Goldberg Riesling shines a vivid straw yellow in the glass. The opening nose reveals a Riesling of exotic tendencies, with gentle bittersweet aromas accentuated with young spruce. The wine needs time and air in order to develop fully. With patience it reveals notes of candied ginger, red apple, pineapple, mandarin peel, chestnut blossoms and fennel seeds. On the palate, the wine is powerful, dry and structured, with a refined mouthfeel that invokes the perfect dose of tension. Thereafter comes a refreshing citrus acidity, precise fruit aromas and a savory, mineral-rich saline finish. A muscular Riesling whose strength emanates from its precision, but with the elegance to see its potential to fruition.

Pairing Suggestions

A delicious compliment to a range of rich, flavorful dishes such as glazed pork belly and grilled salmon.

(Romana Echensperger, Master of Wine)

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2017

ESELSPFAD WEISSER BURGUNDER

TROCKEN | LAGENWEIN

Vineyard

Our 42-year-old 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 24 September 2017
Gentle whole cluster pressing, barrel fermented with native yeast in Barrique and Tonneaux (40% new oak; 60% second and third fill);
Origin: Tronçais, France)
Bottling Date: August 2018

Analysis

Residual Sugar: 1.4g/l | Acidity: 7.1 g/l | Alcohol: 13.5% vol.

Tasting Notes

This wine rewards patience and a large-bowled glass capable of revealing its full range of complexity and charms. A fine, fragrant nose opens with the aromas of yellow fruits such as Williams pear, melon, and sun-ripened lemons as well as cashews, buttered pastry, vanilla and toast. The palate is rich and deep, but never broad. Tremendous texture and concentration emerge on the mid-palate, teased out through saline minerality, fine tannins, delicate barrel aromas as well as a juicy acidity and fruitiness. The perfectly poised melange of crystalline fruit, minerality and barrel influence dance across the tongue. A wine of power and structure, as well as tension and precision. Brilliant!

Pairing Suggestions

The lushness and tension of the wine compliments many creamy dishes such as risotto with seafood, grilled or roasted poultry and ocean fish.

(Romana Echensperger, Master of Wine)

KNEWITZ

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2017

CHARDONNAY RÉSERVE

TROCKEN | LAGENWEIN

Vineyard

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

Winemaking Notes

Harvest Date: Selectively hand-picked on 15 September 2017
Gentle whole cluster pressing, barrel fermented with native yeast (50 % new oak; 50 % second fill; Origin: Tronçais, France)
Bottling Date: August 2018

Analysis

Residual Sugar: 0.8 g/l | Acidity: 8.5 g/l | Alcohol: 12.5 % vol.

Tasting Notes

When it comes to his now-legendary Chardonnay Reserve, Tobias Knewitz has learned to factor bottle maturation into his projection of its eventual taste. In its youth the wine is somewhere between extremely challenging and untamed. It is a powerhouse of balance, length, complexity and above all else potential. Pale yellow in the glass. The nose beguiles with a confident winemaker's reductive sleight of hand. This delivers the aromas of flint, freshly struck matches and mineral tension in both nose and on the palate. Time in the glass unveils a masterful barrel influence as well as a delicate range of focused fruit aromas. Each sip is a perfect balance of ripe fruit and laser acidity, salty minerality and a creamy mouthfeel. A rich, sophisticated, phenolic structure builds texture and tension on the palate. The wine is nothing short of thunderous on its path over the taste buds, cresting in a finish that portends an amazing future ahead. It is one of those epic Chardonnays that in time develop a delicious, opulent and aromatic range of nutty butter to caramelized fruits, without ever drifting into the sweet.

Pairing Suggestions

A delicious pairing with many traditional French dishes such as pan-fried sole with beurre blanc, crustaceans, or veal chops with porcini mushrooms.

(Romana Echensperger, Master of Wine)

