

” Die Seele des Pinot Noirs in der Flasche. ”

solveigs
PINOT NOIR | RHEINGAU



Harvest 2019: ‚The quality is made on the vine‘

A winegrower’s saying that is often used with pleasure. In 2019, it shows its true depth.

End of September: lots of rain, much too much. It does not yet look like sufficient grape ripeness on the vine. After some pre-selection of grapes on the 1st October, we decide anew: keep waiting to achieve real ripe berries! This also means more sleepless nights and thrills. It is Monday, 10th October, when we really start harvesting - the reds from the phyllite around us are all long since in the cellar. And once again our patience is rewarded: we could harvest fine ripened grapes at around 25° Brix. At the same time, there is no significant loss, so the yield is similar to 2018. Fortunately, the wines are somewhat lighter, more filigree. But how is that possible under these awful (wet) conditions for a „diva“ like Pinot Noir without the use of chemical treatments?

After quite some years of experience in cultivating vines by organic viticulture, we dare to say that the combination of aiming for a stable ecosystem in the vineyard and focussed cultivation (e.g. canopy management) is at least as effective as the application of chemical treatments. Of course, it is more time-consuming, requires more human labour and above all a good feeling for nature. But the wine is worth it. At the same time, we are increasingly meeting people who share our thoughts on preserving the original. The path is the goal ...

By the way, 2019 compares well with the outstanding vintages of 2016, 2013 and 2006 and shows a great ripening potential !
Actually they make fun already now, these wonderfully burgundy-fruity, spicy character heads !

If you like, we will share the fun with you.

Jens & Gaby Heinemeyer

WINE LIST
(PDF)

MY ORDER
(PDF)