

SCHLOSS VOLLRADS



FACT-SHEET

2010 SCHLOSS VOLLRADS Riesling Auslese

Grape Variety:	100 % Riesling
The Estate:	With nearly 800 years of viticultural history, Schloss Vollrads is one of the oldest Wine estates – not only in Germany, but probably in the world. Situated in the heart of the Rheingau-region, the estate's 80 hectares (200 acres) of vineyards are planted exclusively with Riesling grapes. With the untimely death of Erwein Count Matuschka-Greiffenclau in 1997, the ownership of Schloss Vollrads passed to the Nassauische Sparkasse, who carries on the family's great viticultural tradition.
Winemaker:	Dr. Rowald Hepp and team
Climate:	Mild and gentle climate. The soil is a mixture of weathered slate, loam, clay and loess. This vineyards have a very favourable aspect, with good exposure to the sun. The river Rhine is on one side of the vineyards, and the Taunus mountains are on the other. The mountains protect the vines from harsh winter temperatures.
Harvest:	<p>The vintage 2010 will be kept in mind as unique in many ways!</p> <p>April 2010 weather was not too bad and dry, but the whole of May was wet and rainy – far too cold for the season. The flowering period suffered from cold and wet weather conditions – as a result the flowering remained incomplete, which led to smaller and less berries per bunch of grapes. This should be one of the main reasons for the smaller crop at the end of the year.</p> <p>July was a month with fantastic summer conditions. August turned again to rainy and cool. Not all the vines and grapes could stand these extreme changes of weather conditions, so at the beginning of the picking season we were forced to sort out the damaged grape bunches by hand. From 6th of October onwards we picked our grapes very selectively and step by step we took the ripe and mature grapes – as a result we've had more than 75% of the crop in the predicate-level. Beginning with the 9th of October "Indian Summer" came into the Rheingau. During the warm, sunny days the sugar level of the grapes rose significantly, the cool nights were the perfect protection for saving the typical Riesling flavour. Haze and early morning fog at the end of the picking season was ideal for Botrytis – so lucky we were to harvest tiny amounts of the very rare Beerenauslese and Trockenbeerenauslese</p> <p>In the early morning hours of Dec 3rd we were privileged to pick the 2010 Eiswein at –9°C – what a fantastic final of a remarkable vintage!</p>
Vinification:	This amazing wine was fermented with special yeasts in stainless steel tanks. Very careful temperature control was used. With an extraordinary residual sugar content of 113.1 g/l and an acidity of 9.7 g/l this is "liquid gold" with an ABV of just 7.3 % by vol.
Tasting note:	A wonderfully complex wine showing honeyed rich ripe fruit with notes of litchi and banana, great structure and a balancing acidity.
Serving suggestion:	Perfect served on its own to finish a great dinner.
Cellaring potential:	This wine is made to cellar for decades