

Claus Schneider 2020 Spätburgunder Sonnhohle

WineWise Code	GCS-SBS20
Country	Germany
Region	Baden - Markgräflerland
Color/Style	Red
Destemming	Complete
Fermentation Vessel	Stainless steel, Barrel
Additional Fermentation Notes	Very gentle extraction over 18 days in a 1800l stainless steel tank. No temperature control. Remontage from the beginning every day and 2-3 pigeage at the end of fermentation.
Aging Vessel	70% Used Barrique, 30% New Barrique
Aging Duration (months)	18 months
Filtered?	No
Fining Agents	None
Yeast Protocol	Pied de Cuve
Malolactic Conversion	Yes
Added Sulfur	Yes, 44 mg/L
Varieties	100% Pinot Noir
Residual Sugar	1.1
ABV	13
Acidity	5
pH	3.7
Closure	Natural cork
Annual Production	700 bottles
Certified Vegan	No
Other Wine Facts	Also a rather new vineyard to our family. Quite steep for the region, due to this we were able to buy and rent some plots in 2008 since nobody else was interested in. Here we have to work with a caterpillar. The first vintage was made in 2017.
Primary Vineyard Name	Name of the vineyard is Sonnhohle and belongs to the village of Ötlingen.
Soil Types	Calcareous, Loess
Elevation (meters)	300
Vine Age	35-40
Yields (hl/ha)	40
Farming Practices	Practicing organic, practicing biodynamic
Harvest Method	Hand-harvested
Other Vineyard Details	Southfacing vineyard planted with German clones from the 80s

WineWise Notes:

As colleagues sat - some for the first time - in Schneider's tasting salon, we cast the same sideways "Are you kidding me?" glances as the flight progressed. The group reached for superlatives when we arrived at Sonnhöhle, a jaw-dropping beauty of a Pinot Noir. The name means "sun cave" in German, aptly describing the relatively warm, south-facing, 50% gradient-steep, amphitheater-like vineyard. Inevitable comparisons to top Cru Burgundy notwithstanding, Sonnhöhle is a light-bodied knockout, an ambrosial revelation of Teutonic magnificence, affirming Schneider's well-earned reputation as one of the most talented Pinot Noir producers in Baden. Just 14 six-packs imported.

WineWise Notes on Producer:

There is nothing more gratifying in our line of work than finding good people making exceptional wine. The Schneider family are as genial and gracious a bunch of people as you could hope to meet and they make wines that are simply revelatory in their quality. Son Johannes, an old soul despite his tender years, has essentially taken over direction of the estate from his father Claus, and younger brother Christoph is fully involved, too. Most of their holdings are in the clay-and-limestone escarpment named Weiler Schlipf, butted right up against the Swiss border. The hallmarks of Schneider wines are purity and relaxation. The estate was recently hailed by the influential Gault-Millau magazine as being the single best value estate in all of Germany! In 2020, they started their formal conversion to organic certification, which will be accorded to them in 2022. The brothers have also developed a line of Natural Wines under the Haus Gupi label.

