

Bernhard 2022 Hackenheimer Kirchberg Riesling Spätlese

WineWise Code	GCB-RKS22
Country	Germany
Region	Rhein Hessen
Color/Style	White
Destemming	Complete
Fermentation Vessel	Stainless Steel
Additional Fermentation Notes	Maceration: one night Fermentation duration: 12 weeks
Aging Vessel	100% Stainless Steel
Aging Duration (months)	6 months
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Cultured
Malolactic Conversion	No
Added Sulfur	Yes, 67 /243 mg/L
Varieties	100% Riesling
Residual Sugar	51.9
ABV	10.1
Acidity	7.1
Closure	Screw-top
Annual Production	60 cases
Primary Vineyard Name	Hackenheimer Kirchberg
Soil Types	clay, calcareous, sedimentary
Elevation (meters)	40
Vine Age	26
Yields (hl/ha)	60
Farming Practices	Conventional
Harvest Method	Hand-harvested
Other Vineyard Details	Southeast

WineWise Notes:

This wine is a perennial hit at Bernhard, being the product of a special, small-berried clone of Riesling from 60 year-old vines.

WineWise Notes on Producer:

This 600 year-old family estate is nominally in the Hessen but its soils, with their complex amalgam of porphyry, quartzite and loam, bear more resemblance to the Nahe, which is just over the hill. Hartmut Bernhard, the current proprietor, is an instinctive wine-grower and maker. He knows exactly what he is doing without intellectualising it. The estate has gone from strength to strength in recent years.

Producer Notes:

Potential to age 20 years or more.

