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**Lorchhäuser Seligmacher Riesling QbA 2017**

**18**

*Grey slate with quartzite. Both selected yeast and spontaneous ferment in tank. Seven months on lees. Old vines (50+ years).*

Compared with the Lorcher Krone, this seems a little less ripe and spicy and back to a more restrained lemon/lime fruit character on the nose. A faint herbal note and tangy intensity and clear mineral overtones, almost a hint of mature Riesling on the nose, tight and zesty but also remarkably complex so that it is hard to describe but I can see why the vineyard is called Seligmacher (roughly translated, 'blessed-making'). On the palate, the residual sugar is evident - especially after the drier-tasting Lorcher Krone - but in balance. Rounded and almost creamy in the mouth. Generous and giving, with a long sweet/sour mineral-coated finish. As it warms up in the glass (it was rather cold initially), the fruit sings more loudly, entwined with spice and mineral qualities. Wonderful balance and length. A wine to spend the evening with and one to cellar. Later: this was a brilliant partner to Kerala spiced chicken. (JH) Drink 2020 - 2032

**Lorcher Schlossberg Riesling Spätlese Goldkapsel 2017**

**17.5++**

*Slate with quartzite, warmer and more wind protected than Seligmacher. Seven months on yeast lees in tank.*

Intense aroma of apricot and mango with a touch of sweet spice. Super-concentrated and still with lovely freshness. Fills the mouth with exotic fruit sweetness, perfectly balanced by the acidity. Deep, long and all still in embryo. Wait. Youthful beauty but still with some puppy fat. (JH) Drink 2025 - 2037

**Lorcher Schlossberg Riesling Spätlese 2017**

**17.5**

*Slate with quartzite, warmer and more wind protected than Seligmacher. Part spontaneous ferment. Seven months on lees in tank.*

Some CO2 bubbles still visible. Still has that mango aroma of the drier Schlossberg but also something hinting at honey, and yet also a more smoky reductive note. A conundrum. On the palate, sweet mango and apricot fruit with a racy note of orange zest. Tastes pretty sweet and I am not sure what I would drink this with as it is probably not sweet enough to go with many desserts. Tastes pretty good with salty parmesan ... Long and rich and mouth-filling but needs time to lose its youthful primacy and gain complexity. (JH) Drink 2022 - 2032

**Lorcher Krone Riesling QbA trocken 2017**

**17.5**

*Grey slate with chalk subsoil. Some vines planted 1955. Part spontaneous ferment. Seven months on lees in tank.*

Ripe stone fruit and pears, with a touch of spice and fine dusting of something stony, almost chalky, and dry to balance the ripeness of the fruit. Rich, spicy and mouth-filling without loss of the precision and fresh intensity of Eva Fricke's wines. Full-bodied and powerful with amazing length. Dry but not bone dry. Spicy, almost chewy aftertaste. Fabulous balance. May well age longer but I have not tasted older vintages. (JH) Drink 2019 - 2027

**Lorcher Schlossberg Riesling QbA 2017**

17+

*From Klosterberg and Sandgrub. Sandy loess and loam, partly with quartzite and clay. Both selected yeast and spontaneous ferment in tank. 7 months on lees. RS 8.1 g/l, TA 9.2 g/l.*

*Grey slate with quartzite, warmer and more wind protected than Seligmacher. Some of the vines planted 1938! Part spontaneous ferment, six months on lees in tank.*

I am tasting the Schlossberg and the Schlossberg Spätlese side by side. Interesting how the residual sugar affects the aroma: here in the drier (but not bone-dry) wine, there's more yellow plum and spice, ripe and almost exotic fruit. Spicy too and a leesy creamy character that reminds me of pears. On the palate, this is quite sweet-tasting. I don't have the tech details but I would guess at least 20 g/l residual sugar. That exotic character is even more intense on the palate - the producer's website suggests mango and I can only concur. Spreads across the palate even though the acidity carries you to a long finish. Rich, sweetish and yet still mouth-watering. A bit of a hybrid - not delicate enough for a Kabinett and not sweet enough for. Spätlese. Not sure when I would drink this, and it needs a little longer in bottle to move away from primary flavours and gain complexity. (JH) Drink 2020 - 2032

**Elements Rheingau Riesling QbA trocken 2017**

17

*From Eltville and Hattenheim on sandy loess and loam with quartzite. Part selected yeast and part spontaneous fermentation. Seven months on lees in tank.*

Quite a different aroma here from the Fricke 2017s tasted up to now: peachy but also a touch of white mushroom (in a good way). On the palate, rich but taut and incredibly intense as if it has been reduced down to its essence. Extremely complex and quite hard to describe on the palate, though there's peach, apricot and orange zest, almost spice. Deep and long but with terrific freshness, length and intensity and a slightly salty finish. The name Elements seems really apposite. (JH) Drink 2019 - 2027

**Lorcher Riesling QbA trocken 2017**

17

*Fruit from Kapellenberg, Bodental, Schlossberg and Krone on slate and quartzite soils. Part spontaneous ferment. Seven months on lees in tank.*

Rich, deep ripe citrus on the nose with a stony/smoky/dusty overlay like a fine mist over the fruit. Super-tangy lemon and apricot fruit, broader in the mouth than the Rheingau Riesling, the flavours travelling to the entire palate rather than just in a straight line down the middle. A little hint of the smoky/herbal character of spontaneous ferment and also a definite textural grip that would make this a great food wine but is not so obvious that you couldn't drink it alone. Like all Eva Fricke's wines, this has immense length. Juicy, mouth-watering dry finish. (JH) Drink 2019 - 2027

**Kiedricher Riesling QbA trocken 2017**

16.5+

*Klosterberg and Sandgrub vineyards. Sandy loess and loam partially with quartzite/clay. Partly spontaneous ferment. Seven months on lees in tank.*

A little bit of CO<sub>2</sub> showing in the glass. Less limey than the Rheingau, more smoky clementine, really tangy citrus and orange pith, with a slightly pithy texture too, presumably from the lees. Plus a definite stony/smoky mineral austerity balanced by the intensity of the fruit. Tastes pretty dry if not bone dry. Mouth-watering and a very long finish. More complexity to come but already delicious. (JH) Drink 2019 - 2027

**Wisperwind Lorcher Riesling QbA off dry 2017**

**16.5**

*Fruit from Lorcher Pfaffenwies, Bodental and Kapellenberg on slate and quartzite. Part selected yeast and part sponaneous ferment. Six months on lees in tank.*

Plenty of CO2 clinging to the glass. Lightly salty citrus on the nose then richer and more fruity on the palate, with citrus, melon and ripe pear. Off dry, the sweetness and acidity in balance though I feel the sweetness dominating a little on the long finish, giving me the feeling that I need to go and brush my teeth. I don't think this is quite as good as the 2016 but maybe it needs more time to mesh. It still has that salty aftertaste. (JH) Drink 2019 - 2022

**Rheingau Riesling QbA trocken 2017**

**16.5**

*Organically grown grapes from Lorch, Eltville, Hattenheim and Kiedrich on loess / clay / slate and quartzite soils. Six months on yeast lees.*

Delicate aroma of lemon and lime and a terrific counterbalance between very crisp acidity and the depth of fruit and texture. A slight smokiness on the palate to bring complexity to the crystalline fruit. Quite linear on the palate and very persistent for a *Gutswein* (ie an estate wine from several different locations). (JH) Drink 2018 - 2022

**Mellifluous Rheingau Riesling QbA off dry 2017**

**16.5**

*Fermented in tank with selected yeast, 6 months on lees.*

Unusual aroma that has plenty of citrus purity but all tied up with something more leesy and spicy. A strong mineral quality in which the texture is somehow spicy, if spice can be a texture rather than a flavour. Quite a bit of sweetness here but balanced by high acidity. Slightly sweet/sour on the finish. Broader in the mouth than the Rheingau Riesling and just a little less persistent, but full of tension between the acidity and the fruit sweetness. Very long. (JH) Drink 2018 - 2022

**Verde Rheingau Riesling QbA 2017**

**16**

*Fruit from Lorch, Eltville, Hattenheim, Kiedrich on loess / clay / slate and quartzite soils. Six months on lees in tank.*

Quite a lot of dissolved CO2 visible in the glass. This smells more stony than the straight Rheingau Riesling but still has some bright lemon and lime citrus as well as a more marked herbal character on the palate, though this is not the result of spontaneous fermentation, apparently. Very tight but perhaps just slightly less intense than the Rheingau Riesling, more delicate on the palate, tastes pretty dry though I think there is a touch of residual sugar to balance the high acidity. (JH) Drink 2018 - 2021