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Kiedricher Klosterberg Riesling Auslese 2018

17.5++

First vintage for Fricke from this site. Soils are slate and gneiss.

Peachy like the Kiedricher Klosterberg Spätlese on the nose. Very sweet - the sugar level tastes higher than typical Auslese but the acidity keeps it balanced. There's a touch of marzipan and apricot suggesting some botrytis but mostly it is pure Riesling citrus and apricot fruit. Honey and lemon. A baby that needs time to show more than this primary sweet/sour intensity. Rich and generous, almost viscous in texture. Very long. Wait. Drink 2023 -2035. (JH)

Kiedricher Klosterberg Riesling Spätlese 2018

17.5+

First vintage of this wine. South-west facing, kept fresh by the wind, on slate and gneiss soils.

Subtle but beautifully ripe citrus fruit on the nose, slightly herbal but also peachy, with a slaty dry impression on the nose that belies what will be sweeter on the palate. Succulent and silky on the palate, generous and pure. Wonderful balance between precise, taut, stony freshness and pure citrus length, even a hint of ripe pears. Sweet but crisply fresh. You could drink this sooner than I have suggested but it will be worth keeping a little longer, and should have a long life. Drink 2022 -2030. (JH)

Lorchhäuser Seligmacher Riesling QbA 2018

17.5

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

Still quite a bit of dissolved CO2 in this young wine. More mineral on the nose than the Schlossberg and more precise and intense on the palate. Definitely off dry but beautifully balanced with sweet citrus and lively acidity. Impressive persistence and should age very well. For now it is slightly sweet/sour and needs time. Long, minerally/spicy aftertaste. Drink 2021 - 2028. (JH)

Lorcher Schlossberg Riesling Spätlese 2018

17.5

Grey slate and chalk soils.

Compared with the Kiedricher Klosterberg, this smells a little more floral, less pear and more apricot. Sweeter on the palate, luscious but with a fine stony, crisp lemon freshness. Crystalline persistence, so pure. Definitely tastes sweeter than the Kiedricher Klosterberg Spätlese but perfectly balanced by the fresh acidity. Drink 2022 -2030. (JH)

Lorcher Krone Riesling QbA trocken 2018

17+

Slate with a chalky subsoil. Some vines planted 1955. Part spontaneous ferment. Sealed under cork. Heavy bottle. Amazing how complex this is already, with a ripe, minerally golden spice entangled with zesty and spiced citrus that is more clementine than lemon. Smooth and rounded in the mouth, rich, generous but fresh. So much fruit but not a simple wine with depth and length and lovely purity even with so much spice and depth. Much more complexity to come but it is already a wine to savour, and a gently chewy texture because there is so much *matière* in here. Drink 2020 - 2028 (JH)

Lorcher Schlossberg Riesling QbA 2018

17

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

The merest hint of the herbal character of spontaneous ferment but mostly this is spicy clementine with the lighter touch of grapefruit. Just a hint of smoky minerality. This seems to be slightly corked on the palate - I noticed it first on the palate but with time it also shows on the nose - though it is slight enough that it is possible to taste through it to ripe yellow plum and clementine giving way to a more spicy, mineral (almost oily) finish. My score is overlooking the possible TCA. Drink 2020 - 2026. (JH)

Melange - Rheingau Riesling QbA trocken 2018

17

This is the wine that was previously called Elements but they had to change the name for trademark reasons. From Grosses Gewächs vineyards in Eltville and Hattenheim on sandy loess and loam with quartzite. Part selected yeast and part spontaneous fermentation. Seven months on lees in tank.

Smells deeper and somehow more earthy than the Lorcher Krone trocken just tasted. More exotic too. On the palate, this is incredibly intense and concentrated, spicy, long, but still with Riesling's inimitable zesty freshness. The spice character is really marked and the finish goes on for ever. Power and freshness in tandem. Drink 2021 -2030. (JH)

Lorcher Riesling QbA trocken 2018

17

From various sites on Lorch, on grey slate. Screwcap.

Smells a touch riper and spicier than the Estate Riesling. More spicy/mineral than stony and with hints of clementine. Really tangy on the palate, with stony spice on the finish. Like the Estate wine, this is almost chewy, with great texture underpinning the ripe but fresh fruit. Gripping and with a more savoury, compressed mineral character on the finish - compressed the way slate is. Delicious. Drink 2020 - 2025. (JH)

Kiedricher Riesling QbA trocken 2018

17

Cuvée from sites in Kiedrich, sandy loam, clay in the subsoil, partially quartzite. Screwcap.

There's a golden ripeness to the aroma on this wine: yellow plum, tantalising spice, a touch of apricot and clementine. Captivating on the palate thanks to the interaction of rich fruit and spice and a chewy, spicy richness on the palate, even though it tastes dry. Tangy and long. Drink 2020 -2025. (JH)

Wisperwind Lorcher Riesling QbA off dry 2018

16.5

From various sites in Lorch on gray slate and quartzite. Off-dry.

More obviously mineral/stony than the Verde and Mellifluous cuvées but still with ripe citrus and yellow plum fruit. Although the alcohol is still only 11.5%, this has real presence in the mouth and more depth than the Verde or Mellifluous cuvées. Peach and spicy yellow plum on the palate but finishes with clementine zip and tastes almost dry thanks to the tension and acidity though it is not technically dry at all. Drink 2020 -2026. (JH)

Rheingau Riesling QbA trocken 2018

16.5

From sites in Lorch, Eltville, Hattenheim and Kiedrich. Sandy loess and loam, clay, quartzite, slate. Selected yeast, fermented in tank, 6 months on lees. Screwcap.

Aromatic and open: peachy lime with a hint of stone-dust. So much juicy fruit here and so fresh and yet with the dry texture and steeliness of top-class Riesling. Lots to chew on, so much flavour and depth at such modest alcohol and mouth-watering on the finish. Terrific estate Riesling. Drink 2019 -2023. (JH)

Verde Rheingau Riesling QbA 2018

16.5

Off-dry Rheingau Riesling from different soil types: sandy loess and loam, clay, quartzite, slate. Screwcap.

Quite subdued on the nose, with gentle notes of lime, yellow fruit and spice. A sense of creaminess in the aroma. On the palate, off dry and with a generosity of lemon fruit and again that creamy quality. Gentle but fresh and persistent and no getting away from a slight stony mineral character even with the creamy citrus to the fore. Finishes with the zest of clementines. Drink 2020 -2024. (JH)

Mellifluous Rheingau Riesling QbA off dry 2018

16

Based in the Rheingau, Eva produces estate, village and single-site Rieslings. Mellifluous Elements is sourced from four different Rheingau sites: Lorch, Eltville, Hattenheim and Kiedrich on a range of loess, clay, slate and quartzite soils. This wine expresses the Rheingau's purity of fruit and crystalline acidity, which are both tempered here by a generous touch of residual sugar. The name originates from the Latin mellifluus, meaning 'flowing like honey'. Six months on lees, 100% stainless-steel tanks. Vegan certified. Eva continues to work sustainability, now introducing both organic and biodynamic practices into her vineyards.

Very lively with quite a bit of flowery fruit. I think in 2018 I'd rather go for a slightly drier wine, personally. But admirably bright fruit. I just don't know exactly when you would drink this? Drink 2020 -2024.