

**“Jochen Dreissigacker of Rheinhessen, a near genius on basis of my tasting of his 09 Rieslings today”** (Tweeted by Jancis Robinson November 2010)

Following tasting notes published in December 2010:



Wines were made by young Jochen Dreissigacker of Rheinhessen (pictured), a protégé of Klaus Peter Keller and a 29 year old who has taken over his parents' estate and seems absolutely determined to scale yields down to a minimum and to squeeze every ounce of character out of the grapes.

His dry Rieslings are exceptional, but his Weissburgunder/Pinot Blanc is one of the most expressive examples of this variety that I can remember.

**Dreissigacker Riesling 2009 Rheinhessen 17 Drink 2010-2014**

Screwcap. Estate Riesling. Quite deep gold. Lots of concentration on the nose – riper – much more extract than I remember from 2008. Very exciting and racy and 45-50 hl/ha. Really fine and dense. I'd say it's at least as good as many Grosse Gewächse! Long and passion fruit – though nothing at all facile or winemaking about this. Long. They have several bottlings from April 2010. 12.5%

**Dreissigacker, Bechtheimer Riesling 2009 Rheinhessen 17.5 Drink 2011-2015**

Screwcap. Deep coppery gold. Seems, if anything, more delicate than the estate Riesling. Blend from many single sites, some of the younger vines generally – probably the best value wine. Bottled late July. Some pungency on the nose. Off-dry impression. 25 hl/ha only. 13%

**Dreissigacker, Bechtheimer Hasensprung Riesling 2009 Rheinhessen 17.5 Drink 2010-2016**

Clay, very compact soil. His coldest site. At the beginning he picked too early and got green aromas. In 2003 he picked very late, which showed him the yeasty spicy notes. Relatively low acid. If given it blind, I might not immediately pick it out as Riesling – it's so spicy! Just 1 g/l RS. But so rich and with great fruit intensity. 30- to 40-year-old vines. Floral bouquet. 13.5%

**Dreissigacker, Bechtheimer Rosengarten Riesling 2009 Rheinhessen 17+ Drink 2011-2016**

Much warmer than Hasensprung. Loam and crumbly calcareous. Light soil with lots of sun, so very ripe grapes that can almost taste of Traminer apparently. 45-year-old vines. (The younger ones produce wine with a very different character that he doesn't want to put in this wine so they go into the village Riesling.) Not that expressive on the nose. Less than 30 hl/ha. Healthy vineyard. Only 1.5 g/l RS but it gives an impression of great ripeness. Grapefruit syrup. Very long. Such concentration! They advise waiting for the rose aroma to develop. 13.5%

**Dreissigacker, Bechtheimer Geyersberg Riesling 2009 Rheinhessen 17.5 Drink 2011-2017**

South-facing limestone and very light soil. Stoniest soil in Bechtheim. Minerals and ripeness. When they were fertilising soil, rot would attack pretty quickly but when they stopped fertilising the grapes were much healthier and more concentrated. Really racy, nervy, minerally nose. But still that great richness on the palate. Very satisfying, and so charming! The distinction seems more on the nose than palate. Transparent and muscular. Long. 13%

**Dreissigacker, Bechtheimer Geyersberg Riesling 2007 Rheinhessen 16.5 Drink 2008-2012**

Very deep coppery colour. Rich and less focused than the 2009. Loose but well intentioned. Good effort. Definitely softer than the 2009. 13.5%

**Dreissigacker, Bechtheimer Chardonnay 2009 Rheinhessen 16 Drink 2010-2013**

His father planted this on the limestone of the Stein vineyard. Broad and slightly smoky. Some Austrian oak. Bright fruit. Nicely spicy and sweetish. Not heavy – more sprightly than many German Chardonnays. Fresh and spicy. Light bite of oak. 13%

**Dreissigacker, Einzigacker Weissburgunder 2009 Rheinhessen 17.5 Drink 2011-2014**

From different sites. Very rich and floral. Deep gold. Very rich with a salty edge. Powerful and interesting. Like an explosive fruit in the mouth. Like the best possible Friuli with extra extract. Nervy but very rich. Would be a great example for students of the grape. Vines are between 18 (Morstein) and mid-20s years old. Very bright fruit with such richness. Started with seven barrels and declassified four and a half of them. I ask about his relationship with his bank manager. 10 hl/ha! 14%

**Dreissigacker, Rieslaner Auslese 2009 Rheinhessen 16.5 Drink 2014-2018**

Paler than his dry Rieslings! Makes this most years though not in 2006. Very rich and currant nose but I miss Riesling's nerve. Honey and round and fresh but not THAT intense. Shame to waste perfect botrytis, he says. 8.5%

**Dreissigacker Cuvée Beerenauslese 2009 Rheinhessen 16.5 Drink 2011-2014**

Riesling, Ortega, Scheurebe. Just slightly deeper copper than the dry Rieslings! Very rich and vibrant though with relatively low acid. Seems so broachable! He assures me it's very cheap! Ortega keeps the price down. Easy and approachable. Not tense but awfully easy and fresh and very sweet. 8.5%

If you are interested in more information please contact the export partners for Dreissigacker

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