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10 YEARS AFTER

The german wine magazine [FINE – Das Weinmagazin](#) organized a tasting of 60 top end single vineyard Riesling wines from vintage 2003. Included were several of the most renowned producers from Germany. The bottles originated from collectors, shops and directly from the estate. Wines were tasted blind by journalists, wine makers and wine professionals from on- and off-trade.

As a result, the **2003 Westhofener Aulerde Riesling Grosses Gewächs** from the estate [K.F.GROEBE](#) achieved the highest amount of point from all wines included.

Vintage 2003 was of particular interest as climatic conditions were outstanding (record heat) and this vintage, more than any other, required special intuition to achieve great and lasting wines. Again Fritz Groebe approved to be one of the best wine makers in Germany.

[The the press release here.](#)

Bechtheimer Riesling @ Emirates Business Class

For everybody using [Emirates](#) Business Class service to destinations around the world we do have very exciting news. Within the next 5 to 6 months a village Riesling from [Jochen Dreissigacker](#) will be available for you. This makes us particular proud and happy as Emirates is one of the leading airlines in the world and constantly works on a high service level. “Exactly the right environment for our wines” says Jochen Dreissigacker.

HARVEST PREVIEW 2013

After a long and cold period to the beginning of 2013, blossoming in the vineyards was like 2 weeks delayed around end of June - early July. Unfortunately the weather conditions weren't very stable at this time and rain disturbed quite frequently. Then it turned into a long and dry summer. Man could expect that the delay in vegetation could be regained due to the warm and dry weather but a lack of humidity lead to drought stress and let the vines shut down their system. So the grapes did not develop for a while or at least not as expected so that the harvest began with a 15 day's delay compared to last year.

While Markus Schneider started to harvest Sauvignon Blanc on September 10th in 2012, he started on the September 25th in 2013. So did the same Axel Neiss by harvesting his Fruehburgunder.

On Saturday October 5th Rain hit the South-West of Germany. 45l in Bechtheim, 35l in Kindenheim and 38l in the Rheingau changed the situation dramatically. The Mosel however got off lightly with “only” 25l/m². This had effect on the Pinot Grapes, particular in Rheinhessen and Pfalz which were on a good ripeness level and immediately absorbed the water. The berries were filled until they burst and in this warm & humid conditions rotting escalated.

Within hours, nice and healthy looking vineyards, of which you would have expected to keep them out for several more days, turned into a case of emergency harvest. Now it was time for man power. Everybody who counted on machinery was fooled by the rain. The wet and deep soil did not allow mechanical harvest machines to enter the fields. This was when most of the Pinot Blanc and Pinot Gris was harvested in Germany.

The Riesling however, at this early stage of the harvest, still had strong skin and high acidity, not really ripe to get picked. After they took care on the Pinot's the producers looked at the Riesling and reduced working pace to normal. The Riesling was still in good condition but the recent experience has been a warning shot for many. Producers continued to do negative harvest and as soon as must weights were high enough and acidity acceptable, the Riesling was picked.

Only in mid of October, the Rheingau and Mosel joint in to collect the Riesling grapes. And it was time to hurry up as the weather remained to be unstable, it was mandatory to use every day, every hour possible to select the best berries.

In the night from October 22nd to 23rd 20l/m² rain made many producers in Nahe, Rheingau and Mosel looking frustrated. South of Rheinhessen and Pfalz remained dry but here, most of the Riesling was inside anyway.

Since then the weather stabilized slightly, we had more sunny days, less rain and temperatures dropped. October 30th we had the first frost with temperatures close to zero in the Rheingau region but it turns out to be a beautiful sunny day. It's time to bring in the Riesling also in Rheingau & Mosel. Now the harvest is over and most producers look at the 2013 vintage with mixed emotions.

Due to all the difficulties we expect lower yields compared to last years. First estimations go to 8.5 Mio HL which is slightly less than 2012 but more than 2010. We will certainly see good basic wines for estate and village level, also the dry Grand Cru's but the noble sweet end should be rare to not existing. We will face sporadic price increases depending on producer and grape varieties, but we will keep you updated anyway.

Sincerely Yours