

# Freiherr von Gleichenstein 2016 Grauer Burgunder Henkenberg

WineWise Code	GVG-GBHE16
Country	Germany
Region	Baden
Subregion	Kaiserstuhl
Color	White
Alcohol by Volume	13.5
Acidity	5.9
Residual Sugar	0.3
Closure	Natural Cork
Annual cases produced	10,000-12,000
Varieties	100% Grauer Burgunder
Pumpover or Punchdown?	No
Fermentation vessel	Barrel
Aging method	Used Barrique 100%
Aging duration (months)	6-12 months
Filtered?	Yes
Fining agents	None
Yeast	Spontaneous
Added Sulfur	Yes
Vineyard Name	Oberrotweiler Henkenberg
Soil Type(s)	Volcanic, Loess, Loam
Vineyard Aspect	Northeast
Vine age (years)	30
Vine Yields hl/ha	45
Farming practices	Conventional
Grape Picking	Hand-harvested

## Notes from the producer:

After selective hand-picking, the must is obtained using gentle whole-grape pressing. This sediments overnight before it is withdrawn into new large wooden barrels for fermentation. The must is spontaneously fermented with vineyard-owned yeasts, thus the terroir of Henkenberg is particularly emphasized. After fermentation, the young wine matures on the lees in large wooden barrels and is bottled after 6-12 months.



## WineWise Notes:

The Henkenberg is a fabled vineyard which, were von Gleichenstein a member of the VDP, would be classified as a Grosse Lage. Their parcels lie in cooler basaltic soils. The resultant wine in 2016 is surprisingly deft (just 13% alcohol) and lilting, with beautiful sandalwood scent and fine spicy flavour.

This is a 500 year-old estate with monastic origins currently run by the young and dynamic Johannes von Gleichenstein, who impishly calls his top wine "Baron Philipp", on the grounds that they are a noble family and Philipp is his son's name. One suspects that he would welcome a lawsuit from the Rothschilds of Bordeaux, with all its attendant publicity! However, even without that, the wines are deserving of attention, offering fidelity to their soils and very good value. We expect to add whites to the two Pinots Noirs we have initially selected.

