

Claus Schneider 2015 Weiler Spätburgunder (Baden)

WineWise Code	GCS-SPB15
Country	Germany
Region	Baden
Subregion	Markgräflerland
Color	Red
Alcohol by Volume	13.5
Acidity	5.2
Residual Sugar	1
Pumpover or Punchdown?	both regularly performed
Destemming	Partial
Fermentation vessel	Stainless Steel
Fermentation duration	3-4 weeks
Aging method	Cask 80%, Used Barrique 20%
Aging duration (months)	18 months
Filtered?	No
Fining agents	None
Yeast	Spontaneous
Lees Contact or Stirring	Yes
Malolactic	Yes
Added Sulfur	Yes, 90mg/L
Vineyard Name	Weiler Schlipf
Soil Type(s)	Calcareous
Elevation (meters)	250
Vineyard Aspect	Southwest
Vine age (years)	15
Vine Yields hl/ha	50-60
Farming practices	Sustainable
Vine Training Notes	Guyot pruning
Grape Picking	Hand-harvested

Notes from the producer:

Grapes are coming from all our Pinot Noir vineyards on the Tüllinger Hill. Vinification is the same as for the Weiler Schlipf except the aging occurs in big oak casks of 2000l.

The estate was farmed as a mixed agricultural estate for generations. In the 1980s Claus Schneider changed the estate to beeing a wine producing business only. There remain still some orchards and farmland still worked by the family or leased to other farmers. In the last 30 years the wine producing area was doubled in size beeing today a total surface of 13ha. The winery is still located in the 18th century housing in the old center of the village.



WineWise Notes:

We have waited a long time to get Schneider's "basic" Spätburgunder back, but it was worth it. The nose is clear, dark-toned and refulgent, leading into a palate of unexaggeratedly sweet Pinot fruit braced by a fervid minerality, all cloaked in the softest cashmere. An impeccably composed and aristocratic wine.

There is nothing more gratifying in our line of work then finding good people making exceptional wine. The Schneider family are as genial and gracious a bunch of people as you could hope to meet and they make wines that are simply revelatory in their quality. Son Johannes, an old soul despite his tender years, is being given ever more rein by his father Claus. Most of their holdings are in the clay-and-limestone escarpment named Weiler Schlipf, butted right up against the Swiss border. The hallmarks of Schneider wines are purity and relaxation. The estate was recently hailed by the influential Gault-Millau magazine as being the single best value estate in all of Germany!

