

Claus Schneider 2015 "Ambre" Gutedel Orange Wine

WineWise Code	GCS-GOR15
Country	Germany
Region	Baden
Subregion	Markgräflerland
Color	Orange
Alcohol by Volume	11
Acidity	4
Residual Sugar	0.6
Closure	Natural Cork
Annual cases produced	250 cases
Varieties	100% Gutedel
Maceration Notes	7 week whole cluster maceration
Pumpover or Punchdown?	none
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	7 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	8 months
Filtered?	No
Fining agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 40mg/L
Vineyard Name	Weiler Schlipf
Soil Type(s)	Calcareous
Elevation (meters)	250
Vineyard Aspect	Southwest
Vine age (years)	20
Vine Yields hl/ha	70
Farming practices	Sustainable
Vine Training Notes	Guyot pruning
Grape Picking	Hand-harvested

Notes from the producer:

Whole cluster fermentation of white Gutedel grapes. The tannins from the skin and stems give the wine a remarkable structure not perceived in an ordinary Gutedel.

The estate was farmed as a mixed agricultural estate for generations. In the 1980s Claus Schneider changed the estate to being 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 being 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:

It takes a lot for us to depart from our classicist selves, but we were truly impressed by this, Johannes' maiden voyage into the brave new world of "natural" wines. The color is less orange than most, and the aromas actually evoke fruit – lovely peaches, perhaps. Dry and deft, with just 11% alcohol, this is a truly pleasurable wine with a long salty aftertaste.

There is nothing more gratifying in our line of work than 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!

