

# Claus Schneider 2013 Spätburgunder CS (Baden)

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|--------------------------|--|
| WineWise Code            | GCS-SPCS13                             |
| Country                  | Germany                                |
| Region                   | Baden                                  |
| Subregion                | Markgräflerland                        |
| Color                    | Red                                    |
| Alcohol by Volume        | 13                                     |
| Acidity                  | 5                                      |
| Residual Sugar           | 0.8                                    |
| Annual cases produced    | 1000 cases                             |
| Varieties                | 100% Pinot Noir                        |
| Pumpover or Punchdown?   | both regularly performed               |
| Destemming               | Partial                                |
| Fermentation vessel      | Stainless Steel                        |
| Fermentation duration    | 3-4 weeks                              |
| Aging method             | Used Barrique 80%,<br>New Barrique 20% |
| Aging duration (months)  | 18 months                              |
| Filtered?                | No                                     |
| Fining agents            | None                                   |
| Yeast                    | Spontaneous                            |
| Lees Contact or Stirring | Yes                                    |
| Malolactic               | Yes                                    |
| Added Sulfur             | Yes, 79mg/L                            |
| Vineyard Name            | Weiler Schlipf                         |
| Soil Type(s)             | Calcareous                             |
| Elevation (meters)       | 250                                    |
| Vineyard Aspect          | Southwest                              |
| Vine age (years)         | 25                                     |
| Vine Yields hl/ha        | 50                                     |
| Farming practices        | Sustainable                            |
| Vine Training Notes      | Guyot pruning                          |
| Grape Picking            | Hand-harvested                         |

## Notes from the producer:

Grapes from the steep slopes of Weiler Schlipf facing South / South-West. Some days of cold maceration before the fermentation starts. The wine is aged 18 months in barrel. Malolactic fermentation occurs naturally.



## WineWise Notes:

As one climbs the quality tree at Schneider, one does not get more power or weight but rather an ever-increasing degree of filigree and concentration. This is the sleekest, purest and most finely balanced of the bunch. The top wine in a top vintage, it would hold its own against vastly more expensive wines from Burgundy or the New World. It proves that very often the best value is not to be found with the cheapest wines but, paradoxically, with the most expensive.

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!

