

Claus Schneider 2013 Spätburgunder CS (Baden)

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%, 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!

