

KNEWITZ

WEINGUT KNEWITZ APPENHEIM



2017

RIESLING

TROCKEN | GUTSWEIN

Vineyards

A mix of young and old vines from the prized slopes of the Welzbach Valley

Winemaking Notes

Harvest Dates: October 2017

Maceration, gentle pressing and wild yeast fermentation in both stainless steel and traditional oak barrels.

Bottling Date: Late March 2018

Analysis

Residual Sugar: 2.8g/l | Acidity: 7.6g/l | Alcohol: 12.5% vol.

Tasting Notes

Intense lemon-yellow hues in the glass. The bouquet spins a web of densely woven aromas of apricot, Cox's Orange Pippin and candied mandarins. A short swirl in the glass reveals notes of wild roses, pink grapefruit, fresh mint and mineral accents. On the palate, this dry Riesling delivers moderate acidity and intense aromatics. Initially presenting as slender, slight and elegant, the wine opens to reveal an incredible length. A pleasantly bitter kiss on the finish provides the perfect, mouthwatering finale.

Food Pairing

This wine has plenty of structure, without compromising its finesse and agility. An ideal accompaniment to trim delicacies such as pan-fried trout or complex vegetarian fare such as sesame falafel with mint salad.

(Romana Echensperger, Master of Wine)

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2017

WEISSER BURGUNDER

TROCKEN | GUTSWEIN

Vineyards

A mix of young and old vines from the prized slopes of the Welzbach Valley

Winemaking Notes

Harvest Dates: September/October 2017

Maceration, gentle pressing and native yeast fermentation;
70% in stainless steel and 30% in traditional barrels.

Bottling Date: Late March 2018

Analysis

Residual Sugar: 6.0g/l | Acidity: 6.9g/l | Alcohol: 12.5% vol

Tasting Notes

Pale yellow with delicate green hues in the glass. Given a swirl, the wine unfurls subtle notes of honeydew melon, ripe pear and apricot. More time reveals nutty aromas and brioche accents. The wine is dry with a moderate acidity and creamy texture. Sleek, lithe flavors on the palate deliver a lovely range of yellow fruit; nutty aromas re-emerge along the medium finish. An elegant Weisser Burgunder with a beautiful future ahead.

Food Pairing

Versatile accompaniment to food of fine aromas and delicate textures, such as steamed cod, or dishes with cream sauce such as Spaghetti Carbonara.

(Romana Echensperger, Master of Wine)

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2017

CHARDONNAY

TROCKEN | BY BJÖRN & TOBIAS KNEWITZ

Vineyards

A mix of young and old vines from the prized slopes of the Welzbach Valley

Winemaking Notes

Harvest Date: September 2017

Whole cluster pressing, fermented with native yeast; 30% in stainless steel; 70% in French barriques and tonneaux as well as in traditional wooden barrels.

Bottling Date: Late March 2018

Analysis

Residual Sugar: 5.0 g/l | Acidity: 8.3 g/l | Alcohol: 13.0% vol.

Tasting Notes

Shades of lemon yellow in the glass. A moderately intense bouquet: fruity Granny Smith, honeydew melon and citrus aromas; floral acacia blossom. Nutty notes of white almond emerge from the glass, followed by subtle hints of fresh butter. Medium-bodied and dry with a lovely integrated barrel influence. Refreshing acidity keeps the creamy texture fresh and lively, while pretty yellow fruit aromas mingle with an animated salinity and gently tannic finish.

Food Pairing

Medium in body and aromatic intensity, creamy in texture, this Chardonnay is an expressive and versatile food companion. Pairs well with a wide range of fare from Thai curry to traditional German dishes such as Himmel-und-Erde (black pudding with mashed potatoes).

(Romana Echensperger, Master of Wine)

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2017

SAUVIGNON BLANC

TROCKEN | BY BJÖRN & TOBIAS KNEWITZ

Vineyards

Young vines from the steep base of the prized Laurenziberg

Winemaking Notes

Harvest Date: September 2017

Maceration, gentle pressing and native yeast fermentation in stainless steel tanks.

Bottling Date: Late March 2018

Analysis

Residual Sugar: 4.1 g/l | Acidity: 7.9 g/l | Alcohol: 12.5 % vol.

Tasting Notes

Shades of lemon yellow in the glass, with a bright and comely spritz. Vibrant aromas of gooseberry, grapefruit, passion fruit, mint and elderflower mingle with pretty accents of Granny Smith and boxwood. Dry, sleek and racy on the palate. These quintessential Sauvignon Blanc aromas echo with each sip and are reinforced by a distinguishing saline minerality. Juicy, lively and picture perfect!

Food Pairing

Delicious with elegant appetizers such as shellfish tatar with avocado and grapefruit, or with light fish and poultry dishes with a side of steamed vegetables.

(Romana Echensperger, Master of Wine)

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SAUVIGNON BLANC 2017

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2017

ROSÉ

TROCKEN | GUTSWEIN

Vineyards

15–20 year old vines from the Laurenziberg, the Appenheimer Eselspfad and the Nieder-Hilbersheimer Steinacker

Winemaking Notes

Harvest Dates: September 2017

Grape Varieties: 70% Spätburgunder, 20% Portugieser, 10% Saint Laurent

Brief maceration period, whole cluster pressing and native yeast fermentation in stainless steel tanks. Blended shortly before bottling.

Bottling Date: Late March 2018

Analysis

Residual Sugar: 2.6 g/l | Acidity: 6.6 g/l | Alcohol: 12.5% vol.

Tasting Notes

Intense salmon hues in the glass. The fruity bouquet is dominated by zesty aromas of ripe red berries and sour cherries and accented with notes of orange peel, guava and rhubarb. Pleasantly dry with a moderate acidity. Red fruit aromas deliver a merry juiciness to the palate. Long and sleek with a gentle tannic bite for a crucial, final pop on the finish.

Food Pairing

Masterfully toeing the line between juicy and challenging, this rosé pairs wonderfully with a range of refined fare. We suggest salade niçoise with a black pepper dressing, or perhaps grilled fish or shellfish.

(Romana Echensperger, Master of Wine)

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2016 SPÄTBURGUNDER TROCKEN | GUTSWEIN

Vineyards

Old vines from the Ingelheimer Schlossberg

Winemaking Notes

Harvest Date: September 2017

Open vat maceration with wild yeast, gentle pressing and 15 months maturation in used barrels.

Bottling Date: March 2018

Analysis

Residual Sugar: 0.4g/l | Acidity: 5.7g/l | Alcohol: 14.0% vol.

Tasting Notes

Medium intense cherry red hues in the glass. The nose opens with snappy red fruits, including fresh cherries, raspberries and cranberries, fringed by delicate herbs and wild roses. Dry with gentle and supple tannins. Sweet red fruits echo on the palate. Beautifully balanced and medium bodied, this red may also be served slightly chilled.

Food Pairing

Approachable and easy going, this wine pairs beautifully with roasted poultry or pork, as well as grilled salmon.

(Romana Echensperger, Master of Wine)

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SPÄTBURGUNDER 2016