



KNEWITZ

WEINGUT KNEWITZ APPENHEIM



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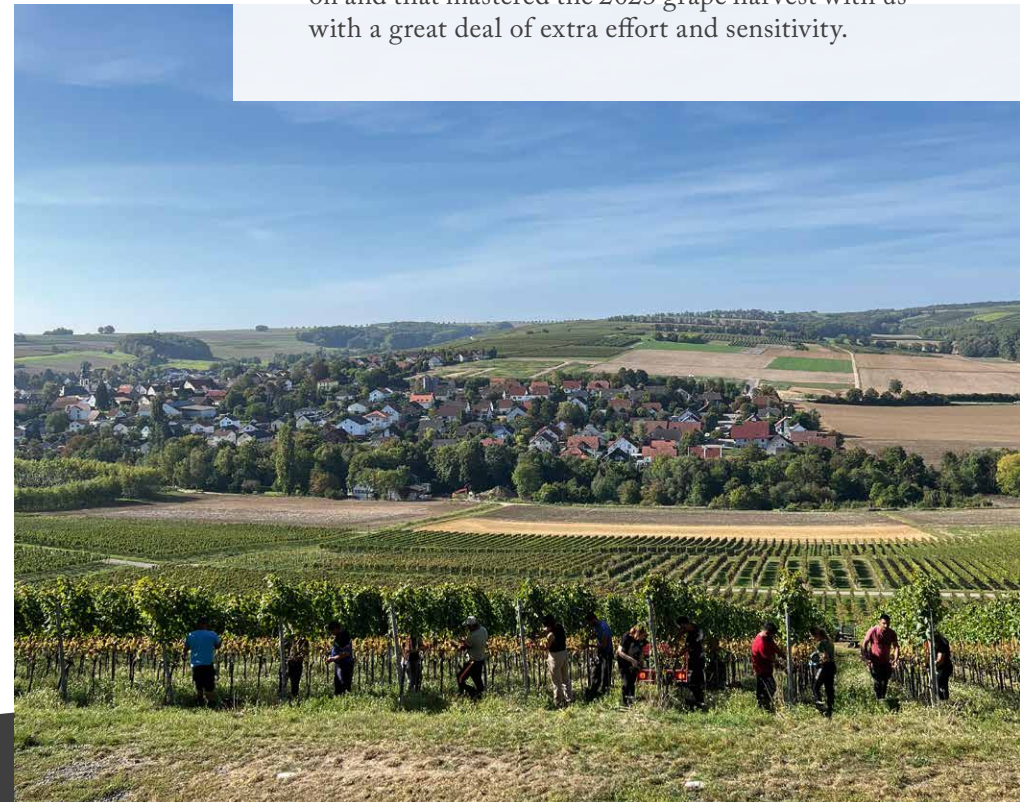
THE WINE YEAR 2023



THE
VINTAGE
2023

When we review the year 2023 and look back at some of the pictures of the grape harvest, we are almost speechless. In any case, we are incredibly proud that, despite the challenges, we were able to produce what is probably our best vintage to date.

Difficult years are special. Because our gut feeling is all the more important here, and with it our trust in ourselves. Both develop from experience and give rise to the intuition needed for such a vintage. A difficult year cannot be mastered alone, but only as a team. Each individual plays their part. We are truly happy about our great and in the meantime perfectly coordinated team, that we can always rely on and that mastered the 2023 grape harvest with us with a great deal of extra effort and sensitivity.



The year began with relatively mild temperatures again. There was rain from time to time, especially in March and early April. The comparably warm temperatures favored another early budbreak around April 15, which already then suggested an earlier harvest. The Pinot Noir blossoming began on June 9, followed by the Riesling in the cooler sites, such as our Steinacker vineyard, around June 15.

The months of May and June, on the other hand, bestowed on us hardly any rainfall. It was at this point at the latest that the soil management of recent years paid off. The good water storage capacity of our soils enables the vines, especially the older ones, to draw on the moisture from the winter right into the dry phases of the summer and to still reach a little water in the deeper soil layers.

This meant that the majority of the cover crops had to be rolled again to minimize competition with the vines. The canopy was only carefully trimmed to provide shade for the grapes.

In July, nature was finally able to breathe a sigh of relief: It rained. That month, the rain still felt relieving. But when precipitation reached a total of 110 liters in August – twice as much as the long-term average – many a vineyard reached its limits already. Before the harvest had even begun, some bunches began to rot.



The mood was tense, and as we were fast approaching harvest time at the end of August, things just did not get any better. We defoliated the fruit zone to ensure good air circulation and thus good drying of the bunches. But then the temperatures rose to over 30 degrees. The sunlight was too intense, and some berries fell victim to the sun and suffered sunburn. Due to repeated rainfall the damaged berries absorbed the water, and we had to battle with rot, unfortunately in not insignificant quantities. Removing all unhealthy berries before the actual harvest was the only solution. All affected berries had to be identified, which was really time-consuming.



We started the harvest on September 7 with our Chardonnay, followed by our Pinot Noir on September 11.

Late in the evening of September 12, when a violent thunderstorm with large amounts of water rained down on Appenheim, we were standing at the sorting table in our hall to sort the harvested Pinot Noir grapes. Feeling really anxious, we interrupted our work and waited at the hall gate until the storm had passed. There was no hail – thank goodness! That would have been the last straw.

The picking of the Pinot Noir was completed on September 17, and after a short break we began with the Riesling grapes on September 20. On October 5, the last bunch was finally picked in the Steinacker vineyard in Nieder-Hilbersheim.





In hindsight, what seemed almost unsolvable and threatening at the time, has lost its terror. What's more, it turns into something beautiful and extraordinary. Wines from such a year incorporate all the emotions we were exposed to. The fear and the tension, the joy and the relief. We couldn't have done it without the great people around us. That much is certain.

We were all reminded once again that you have to embrace years like these in order to make them not just the best, but something extraordinary. This is possible because you take a closer look, dig even deeper into your wealth of experience and forgo sleep on some days. Wine from the Welzbach Valley simply won't let us go. It contains everything that we are.

In the Gutswein segment, vintage 2023 gave us juicy and accessible wines. We might even make history with the VDP.ERSTE LAGEN and VDP.GROSSE LAGEN, whose finesse and complexity are immense. The density, intensity and salinity in the finish are outstanding. The balance of acidity and texture is the backbone of this wine, and thanks to that we will certainly be able to enjoy it for a long time.



Focus on Riesling

In 2022, we once again had the opportunity to acquire parcels in the vineyards Steinacker and Honigberg in Nieder-Hilbersheim. The two hectares in total have always belonged to our grandmother Magdalena's extended family and were planted with Riesling in spring 2023. We are therefore very pleased to be able to further strengthen our profile with a focus on Riesling.

Pinot Noir has also sparked a great passion in us, especially in the last five years. Not least because of our friendships with colleagues such as Rings, Huber and Keller. The tradition and history of Pinot Noir in our region is also dear to our hearts and we want to continue this.

Pinot Noir of the cool and refined kind, grown on limestone, has impressed us from the very beginning. That is why we have now invested in the latest destemming and sorting technology, allowing us to advance in every aspect of our business.

This also prompted us to plant one hectare of Pinot Noir in the Appenheim Eselspfad vineyard with vines with ingenious and promising genetics.





Now it is official

From the 2023 vintage our wines will be certified organic. While we have been practicing organic farming for many years, now we have also completed the bureaucratic conversion phase. The certification is the outward sign – the positive changes in the vineyard that have been visible for a long time are the inner satisfaction we feel.

Working with and for nature is a fundamental decision. Every action we take with this in mind is part of the bigger picture. From the production of our own compost to the use of soil-improving, water- and nutrient-storing biochar. And we are nowhere near the end of our journey; we are just at the beginning. Our heads are full of ideas, our hands full of zest for action.

A year that makes us grateful. For the good and the not so good. And for what we were allowed to create in the end. Neither focus nor consistently best results would be possible without our family, our team, and the people who drink our wines. They are all the backbone of our work. For this we must say THANK YOU.

Corina, Tobias and Björn Knewitz

Appenheim, spring 2024



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