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# KNEWITZ

R H E I N H E S S E N

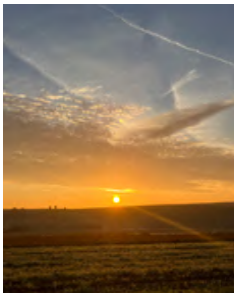
THE 2024 WINE YEAR  
A VINTAGE WITH CHARACTER. AND PROVENANCE.



THE 2024 WINE YEAR  
A vintage with character.  
And provenance.

Difficult years must be accepted. What's more, rather than merely making the best out of them, one must seek to achieve something extraordinary.

Flashback to autumn 2023, when we were reminded of this truth once again. The extraordinary is and remains teamwork - the interaction of hearts, hands and creative ideas. A commitment for which we were rewarded by nature. In the end, everything turned out for the best. Because what caused many sleepless nights full of work and worry in the fall proved to be a blessing in disguise in the spring of 2024! The above-average rainfall, which began during the harvest 2023 and accompanied us throughout the winter, turned out to be great luck. The groundwater table was finally able to rise to normal levels again - for the first time in eight years.

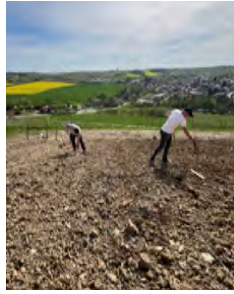


Inspired by these fortunate conditions, we started the 2024 wine year in the vineyard:

On April 12, full of energy and anticipation, we planted a new high-density vineyard in Oberes Auland - the core parcel of the Hundertgulden site. It was a sunny, almost summer-like Saturday with temperatures above 20 °C. A Riesling vineyard with old genetics and small bunch structure. The density of 20,000 vines per hectare promises us the complexity of aromas we desire for the future. We can hardly wait to harvest our first grapes here and are convinced that these vines will produce great results even at a young age.

At the same time, the first tender shoots could be seen in the vineyards: The

budding of our Chardonnay and Pinot Noir vines began on April 10, with the Rieslings showing their first green shoots about four days later. This was followed by pleasant days with shirt-sleeve weather. The calm before the storm, as nature is and remains unpredictable!



On April 22, a late cold spell hit large parts of Rheinhessen. The weather forecast had us going to bed with a sinking feeling that evening - and indeed, the night brought frost damage to many regions. We were lucky: We got off lightly. Four parcels suffered a total loss, but the remaining sites on the Westerberg, with good air circulation and altitude, protected us.

This year, flowering coincided with the cold snap known as "*Schafskälte*" *cold of the sheep* (June 4 to 20), caused by an influx of cold polar air. Over a period of almost three weeks, the fluctuating temperatures repeatedly stalled flowering. It lasted unusually long, with both positive and negative effects. Coulure resulted in a beautiful, loose berry structure, but also different degrees of ripeness and different aroma and phenolic structures on a single vine. For us, this meant even more precise observation and even more meticulous work in each vineyard.

The weather remained changeable throughout the summer and thus during the entire development phase of the grapes - right up to veraison, when the berries soften. Warmth, but also repeated rainfall: A treat for the soil and the vitality of the vines. Unfortunately, for downy mildew as well. The risk of fungal infestation increased. Wet years are challenging and labor-intensive for us and our

team in the vineyards. Despite our best efforts, this wet summer cost us some grapes. Ultimately, it was just a matter of keeping losses to a minimum through plant protection.

Selection work was the order of the day: In a green harvest, we removed all grapes that were at an unsatisfactory ripeness level due to delayed flowering, as well as all berries affected by mildew. The sorting had to be done incredibly thoroughly considering this year's conditions, in order to ultimately pick only healthy and fully ripe grapes.

Relief finally came on August 8: Moderate temperatures and almost four weeks of dry weather! Perfect for the ripening phase of the grapes - we could breathe a sigh of relief for the first time. Then, on September 4, 18 liters of rain fell - at just the right time, as this gave the grapes a real ripening boost and aroma kick shortly before the harvest began.

A GOLDEN AUTUMN - THAT NEEDED PERSEVERANCE AND PATIENCE.



On September 12, the harvest began. Individual bunches still showed slight differences in ripeness and development. Therefore, at the beginning of the harvest, all the vines were checked once more and unwanted crop was removed, so that only perfect bunches remained on the vine.

Then we started with Chardonnay, followed by Pinot Noir. Healthy grapes, balanced acids, clear aromas - a promise of character. This was followed by the first Riesling grapes. The harvest proceeded calmly and evenly, no rush, no weather pressure - until the evening of September 26. It was 8 p.m., and we were standing in our plot in the Goldberg site when

the rain came. Knowing that rainfall would get heavier during the night, we quickly mobilized all available forces. We picked until we could hardly see anything in the darkness. It was the right decision: 30 liters of rain - in just one night.

We were fortunate that temperatures had already dropped significantly by this time. Maximum daytime temperatures reached 15°C, and at night the thermometer sometimes dropped to just 2 degrees. What made for truly cold feet during the harvest work in the morning was incredibly important for the Riesling: The cold temperatures meant that there was hardly any rot. Otherwise it would probably have been a disaster.

The rain was followed by a two-day break in harvesting - the grapes needed time to dry. In combination with the cold weather, this period was the icing on the cake for ripeness and aromas.

On October 17, the grand finale took place in the Steinacker and Honigberg sites - a harvest that lasted exactly as long as the grapes deserved.

A VINTAGE HERE TO LAST.

For us, 2024 once again separates the wheat from the chaff. A very laborious vintage lies behind us. Thanks to our large and motivated harvesting team, we were able to master the extensive selection process and meticulous work - and it was worth it.

The 2024 vintage has everything we love: Juicy fruit, fine acidity, balance. It is a vintage that does not seek to be loud - but is precise. Not a "show vintage," not a "show-off," but an honest ambassador of its origin. One that leaves a lasting impression - with clarity, structure, and inner calm. A vintage that makes this place tangible. And one that is perfectly fine to give time to.

Thanks to the cool temperatures during the harvest, the acidity was preserved while the sugar levels remained moderate.

The wines are refined - and despite their low alcohol content, they are complex thanks to incredibly high extract values. A truly delicate, superior vintage.

The Riesling is slightly spicy with cool, delicate fruit, vibrant acidity and saline minerality. The Chardonnay is straight-forward, silky and well-structured - with depth and calm. The Pinot Noir benefits from the long growing season: Fine tannins, red fruit, lively freshness.

The only downside: The small quantity, resulting from the extensive sorting process.

THE PINNACLE OF THE 2024 VINTAGE.



Our emotional highlight was the official classification of our Honigberg vineyard site as a VDP. GROSSE LAGE. A milestone - because this place has been part of our family for generations. Now it is one of Germany's outstanding vineyards. An incredibly wonderful feeling.

We are eagerly looking forward to presenting this year's range to you - and once again we are incredibly grateful to all the people who accompany and support us on our journey. For this, we would like to say: THANK YOU.

Corina & Tobias Knewitz  
Appenheim, spring 2025





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