2025
HUNDERTGULDEN GG, Appenheim Riesling
VDP.GROSSE LAGE®

750 ml
alc. 13 % vol

ORIGIN

The grapes come from two selected parcels in the heart of the Appenheimer Hundertgulden, characterized by a south-to-southwestern exposure and by one of the most limestone-rich terroirs in Germany. Pure shell limestone with a limestone content of up to 43%, virtually no topsoil and highly active lime serve as the foundation. A historic site of our origin that unites power, precision and depth, lending the wines structure, tension and a clear, salty minerality.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-harvesting on 15 and 18 September 2025. Gentle whole-bunch pressing at low pressure. Spontaneous fermentation with indigenous yeasts in traditional wooden casks.
Late sulphur addition and ageing on fine lees until June 2026. Bottled on 13 July 2026.

ANALYTICAL VALUES

Residual sugar: 2.4 g/l
Acidity: 6.6 g/l
Alcohol: 13% vol.

PROFILE

Bright yellow with high density in the glass. The nose is initially reserved, characterized by a touch of reduction. With air, aromas of apricot, pineapple, mandarin peel, hay flower, mint, anise and a touch of blossom honey unfold. The palate is simultaneously silky and powerful. The acidity is precisely balanced with the extract and fruity, well-rounded mouthfeel. Salty, structured and long – a Riesling with energy, serenity and a great future.



Weingut Knewitz
Rheinblick 13 / 55437 Appenheim
Tel +49 (0) 6725 2949
Fax +49 (0) 6725 96003
QR Code
Nutrition Facts
info@weingut-knewitz.de
www.weingut-knewitz.de

2025
STEINACKER GG, Nieder-Hilbersheim Riesling VDP.GROSSE LAGE®

750 ml
alc. 13 % vol

ORIGIN

The old vines grow in the Nieder-Hilbersheimer Steinacker, the coolest site, located right at the edge of the forest. The distinct northeastern exposure and the cool microclimate ensure the very slow ripening of the grapes. The soils consist of stony limestone, interspersed with veins of red iron ore – a prerequisite for precise, tension-filled Rieslings with depth and finesse.

VINEYARD

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VINIFICATION

Selective hand-harvesting on 19 September 2025. Gentle whole-bunch pressing at low pressure. Spontaneous fermentation with indigenous yeasts in traditional wooden casks. Late sulphur addition and ageing on fine lees until June 2026. Bottled on 14 July 2026.

ANALYTICAL VALUES

Residual sugar: 3.1 g/l
Acidity: 7.6 g/l
Alcohol: 13% vol.

PROFILE

A Riesling of austere elegance from the high-altitude, cool Steinacker site. Pale yellow with delicate green reflections in the glass. The nose is initially reserved, marked by flintstone, salty notes and cool citrus freshness. With air, aromas of yellow pear, mirabelle, pomelo as well as fine herbal notes of goutweed and chamomile develop. On the palate, it is taut, invigorating and savory, with a prominent acidity and lean body. Plenty of drive, salty length and an impressive, cool finish. A crystal-clear, racy Riesling with great aging potential.



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Rheinblick 13 / 55437 Appenheim
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Fax +49 (0) 6725 96003
QR Code
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info@weingut-knewitz.de
www.weingut-knewitz.de

2025
Gau-Algesheimer GOLDBERG 1G Riesling
VDP.ERSTE LAGE®

750 ml
alc. 13 % vol

ORIGIN

The vines grow in the warmest site, the Gau-Algesheimer Goldberg with its southwestern exposure. As an adjacent site to the Appenheimer Hundertgulden, the soil here is predominantly characterized by lime marl, partially interspersed with calcareous loess and clay loam. These soils possess an excellent water retention capacity, imparting density, structure and the characteristic yellow fruit to the wine.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-harvesting on 19 September 2025. Gentle whole-bunch pressing at low pressure. Spontaneous fermentation with indigenous yeasts in traditional wooden casks. Late sulphur addition and ageing on fine lees until June 2026. Bottled on 14 July 2026.

ANALYTICAL VALUES

Residual sugar: 1.9 g/l
Acidity: 6.8 g/l
Alcohol: 13% vol.

PROFILE

An energetic Riesling from the limestone-rich Goldberg site in Gau-Algesheim. Brilliant pale yellow in the glass. At first spicy and reserved in the nose. With aeration, the wine reveals aromas of quince, apricot, verbena, linden blossom and beeswax, accompanied by delicate hints of cassis and exotic fruits. On the palate powerful and dense, with a creamy texture and invigorating acidity. Salty, structured and balanced – a puristic yet accessible Riesling with depth and tension.



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Rheinblick 13 / 55437 Appenheim
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Fax +49 (0) 6725 96003
QR Code
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info@weingut-knewitz.de
www.weingut-knewitz.de

2025
NIEDER-HILBERSHEIM 1G Riesling
VDP.AUS ERSTEN LAGEN®

750 ml
alc. 12,5 % vol

ORIGIN

The grapes come from young vines in the Nieder-Hilbersheimer Steinacker, a cool, high-altitude site with slow ripening. The parcels are located in the middle section of the slope and characterized by soils of iron ore with limestone inclusions. An extraordinary terroir that gives the wine tension, spice, and a clear, cool mineral character.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-harvesting from 18 to 21 September 2025. Gentle whole-bunch pressing at low pressure. Spontaneous fermentation with indigenous yeasts in traditional wooden casks.
Late sulphur addition and ageing on fine lees until June 2026. Bottled on 14 July 2026.

ANALYTICAL VALUES

Residual sugar: 2.7 g/l
Acidity: 8.3 g/l
Alcohol: 12.5% vol.

PROFILE

Initially yellow fruit on the nose with hints of anise and meadow herbs. With air, fine aromas of chamomile, clary sage and thyme, complemented by ripe Williams pear, black tea and bergamot. On the palate lean and precise. A firm backbone of acidity and minerality carries the wine, accompanied by subtle reductive notes such as matchstick and iodine. A fine bitter note reminiscent of grapefruit peel provides additional drive and length.



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www.weingut-knewitz.de

2025
APPENHEIM 1G Riesling
VDP.AUS ERSTEN LAGEN®

750 ml
alc. 12,5 % vol

ORIGIN

The grapes originate from young and medium-aged vines planted in the best sites of Appenheim. One part is grown in the Appenheimer Hundertgulden, complemented by a defining parcel in the Appenheimer Eselspfad. All vineyards are situated on the mid-to-upper part of the slopes, where limestone and exposure shape precision and tension.

VINEYARD

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VINIFICATION

Selective hand-harvesting from 13 to 20 September 2025. Gentle whole-bunch pressing at low pressure. Spontaneous fermentation with indigenous yeasts in traditional wooden casks.
Late sulphur addition and ageing on fine lees until June 2026. Bottled on 13 July 2026.

ANALYTICAL VALUES

Residual sugar: 3.2 g/l
Acidity: 8.3 g/l
Alcohol: 12.5% vol.

PROFILE

Brilliant pale yellow with delicate green reflections in the glass. The nose is precise and multi-layered: Aromas of citrus zest, elderflower and ginger, underpinned by chalky notes as well as fine herbal nuances of laurel and mint. On the palate dry, silky and clearly structured. The taut acidity is supported by mineral depth and ripe fruit. The finish is long, salty and fades out softly.



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2025
Weißer Burgunder DRY | RHEINHESSEN
VDP.GUTSWEIN

750 ml
alc. 12,5 % vol

ORIGIN

Vines aged 7 to 30 years from various vineyards around Appenheim, focusing on the Appenheimer Eselspfad and the Appenheimer Daubhaus. The soils are characterized by white limestone, clay marl and calcareous loam – the foundation for precision, freshness and structure.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, spontaneous fermentation, and aging predominantly in stainless steel tanks, complemented by about one-third in wooden barrels. Maturation until bottling in June 2026.

ANALYTICAL VALUES

Residual sugar: 6.3 g/l
Acidity: 6.10 g/l
Alcohol: 12.5% vol.

PROFILE

Clear and fruit-forward on the nose with aromas of ripe pear, mirabelle, white almond and lemon balm. On the palate it is dry with a delicate chewy texture, fresh acidity and good drive. A touch of tannins provides structure. The finish is citrus-fresh and invigorating.



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2025
Riesling DRY | RHEINHESSEN
VDP.GUTSWEIN

750 ml
alc. 11,5 % vol

ORIGIN

Young and old Riesling vines from various vineyards in the Welzbach Valley around Appenheim, Nieder-Hilbersheim and Gau-Algesheim. The sites are located on the slopes of the Westerberg, characterized by white limestone, clay marl and iron-bearing soils derived from a prehistoric coral reef over 40 million years ago.

VINEYARD

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VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, natural fermentation, and maturation predominantly in stainless steel tanks, complemented by about one-quarter in traditional wooden barrels. Bottling in March 2026.

ANALYTICAL VALUES

Residual sugar: 5.1 g/l
Acidity: 7.4 g/l
Alcohol: 11.5% vol.

PROFILE

Brilliant light yellow in the glass with a multi-layered bouquet of apricot, pear, quince and orange zest, complemented by lemon balm, flint and a fine smoky spiciness. Vinified dry, with a taut, gripping acidity and a slender, precise body. Fine tannins lend grip to the finish, which is fruit-driven and salty-fresh. A Riesling of great drinking pleasure and clear origin from the Welzbach Valley.



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Fax +49 (0) 6725 96003
QR Code
Nutrition Facts
info@weingut-knewitz.de
www.weingut-knewitz.de

2025
Sauvignon Blanc DRY | RHEINHESSEN
VDP.GUTSWEIN

750 ml
alc. 12,5 % vol

ORIGIN

Two Sauvignon Blanc parcels from the Appenheimer Eselspfad and Appenheimer Daubhaus. The soils of white limestone, clay marl, and calcareous loam lend the wine freshness, structure and mineral depth.

VINEYARD

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VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, spontaneous fermentation, and aging predominantly in stainless steel tanks, complemented by about one-third in wooden barrels. Bottling in May 2026.

ANALYTICAL VALUES

Residual sugar: 4.3 g/l
Acidity: 7.5 g/l
Alcohol: 12.5% vol.

PROFILE

In the glass, the Sauvignon Blanc shows an intense pale yellow color. The nose is clear and expressive, characterized by gooseberry and green apple, complemented by exotic nuances of guava and fully ripe honeydew melon. In addition, there are hints of freshly mown meadow herbs, anise and fine spice. Markedly dry on the palate, with a crisp acidity and an invigorating tannic edge. In the long finish, juiciness, minerality, density and spice combine, discreetly framed by a subtle flinty note.



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Fax +49 (0) 6725 96003
QR Code
Nutrition Facts
info@weingut-knewitz.de
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2025
Grüner Silvaner DRY | RHEINHESSEN
VDP.GUTSWEIN

750 ml
alc. 12,0% vol

ORIGIN

Old Silvaner vines from the Appenheimer Eselspfad and the Appenheimer Daubhaus. The soils are characterized by white limestone, clay marl and calcareous loam – they lend the wine clarity, freshness and a delicate spiciness.

VINEYARD

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VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, natural fermentation, and aging predominantly in stainless steel tanks, complemented by about one-third in wooden barrels. Bottling in May 2026.

ANALYTICAL VALUES

Residual sugar: 3.1 g/l
Acidity: 5.6 g/l
Alcohol: 12.0% vol.

PROFILE

In the glass, the Silvaner presents a bright yellow color with green reflections. The nose is delicate and reserved, with notes of ripe quince, yellow blossoms, fennel seed and a hint of fenugreek. On the palate, it is dry, juicy and well-balanced, with moderate acidity and a fine bitter note. A medium-bodied, serene Silvaner with a delicate saltiness, a slightly smoky touch and good length – versatile and precise as a food companion.



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www.weingut-knewitz.de