

Burg Ravensburg 2022 Pinot Noir Sulzfeld

WineWise Code	GBR-PNS22
Country	Germany
Region	Baden - Kraichgau
Color/Style	Red
Destemming	Whole Cluster
Fermentation Vessel	Barrel
Additional Fermentation Notes	Fermentation duration: 21 days Cold maceration for 24 hours Remontage in the beginning, punchdown later on
Aging Vessel	100% Cask
Aging Duration (months)	12 months
Filtered?	No
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Additional Maturation Details:	Lees contact: 12 months
Added Sulfur	Yes, 65mg/l
Varieties	100% Pinot Noir
Residual Sugar	0.3
ABV	12.97
Acidity	4.8
Closure	Screw-top
Annual Production	19000 bottles
Soil Types	Calcareous, Loess
Elevation (meters)	180-230
Vine Age	25
Yields (hl/ha)	50
Farming Practices	Certified Organic, Certified Biodynamic, Certified Sustainable, Fair Choice Certified
Harvest Method	Hand-Harvested
Additional Harvest Notes	Single Guyot
Other Vineyard Details	Weingut Burg Ravensburg is located in Sulzfeld. The estate's history spans back over more than 760 years, with the first documented mention in 1251. Yet that is mere infancy compared with its mineral-rich gypsum keuper soils, which have been dated at over 230 million years old and are known for yielding well-structured, linear wines with a firm body.

WineWise Notes:

The distinctive soil -type of the Kraichgau is “Keuper”, a red -coloured, iron-rich clay and limestone conglomerate that seems tailor-made for what might reasonably be termed a “burgundian” style. This nicely coloured and unexaggerated wine has been a success from Day One. It is predictably stylish and honest, with well - judged oak tones and a salty tail. The estate's viticultural expertise limits the alcohol to 13% while bringing out all the savory possibilities of the variety.

WineWise Notes:

Our pair have very different histories. Burg Ravensburg, in the village of Sulzfeld, north-west of Stuttgart and not far from the fabled university town of Heidelberg, in the extreme north of Baden, has a documented history going back to 1251, making it one of Germany's oldest estates. Heitlinger, by contrast, is a modern estate a few kilometers north in the village of Tiefenbach that was rescued from bankruptcy a few years ago by Heinz Heiler, a great wine-enthusiast and owner of a beautiful golf-course across the way. Today, it also boasts a hotel, one of the top restaurants of the region and a first-class facility where the wines of both estates are made and aged. Herr Heiler had the great wisdom to hire as his General Manager a man called Claus Burmeister, who actually grew up on the Burg Ravensburg estate and is utterly steeped in the region. Soft-spoken but intense, Claus has lifted his two estates to the absolute summit of Baden wines, enjoying a degree of success in the press and at wine competitions without compare. They own 80% of the vineyards entitled to Grosses Gewächs status in the Kraichgau and Claus displays a mastery of different idioms that is quite remarkable.

This estate can also claim to be the largest in Germany that is certified organic. They have also adopted a number of bio-dynamic practices. Their ability to offer a comprehensive range of wines on a large scale and at an elevated quality level is reminiscent of Austrian estates like Bründlmayer and Schloss Gobelsburg. The reasonableness of the prices is striking.

Notes from the Producer:

The grapes are gently harvested by hand, carefully sorted, and as whole berries, fermented in small batches. The goal is to produce long-lasting Spätburgunder wines with clear-cut fruit, elegance, and a fine tannic structure. Malolactic fermentation takes place in used barrique casks in which the wines mature for 8-12 months.

On the nose: fine roast aromas, cherry, black currant, and plum.

Food affinities: steaks, roast veal, stew of rabbit

Drinking temperature: 16-18°C/60.8-64.4°F

