

# Claus Schneider 2017 Spätburgunder

## "Vulkan" (Baden)

WineWise Code	GCS-SBV17
Country	Germany
Region	Baden - Markgräflerland
Color/Style	Red
Farming Practices	Sustainable
Varieties	100% Pinot Noir
ABV	12.5
Residual Sugar	0.8
Acidity	5.2
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	5x punchdown
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	3 weeks
Aging Method	Cask 100%
Aging Duration (months)	24 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 60mg/L
Soil Type	Volcanic
Picking	Hand-harvested
Annual Production	6000 bottles

### Notes from the producer:

The estate was farmed as a mixed agricultural estate for generations. In the 1980s Claus Schneider changed the estate to being a wine producing business only. There remain still some orchards and farmland still worked by the family or leased to other farmers. In the last 30 years the wine producing area was doubled in size being today a total surface of 13ha. The winery is still located in the 18th century housing in the old center of the village. The two single vineyards farmed by the family are Weiler Schlipf and Ötlinger Sonnhole both located on the Tüllinger Hill which has a total vineyard area of 100 ha. The Sonnhole is a south oriented vineyard with purely clay soil. The Schlipf has a South-west orientation and clay / limestone soil. The wines from Schlipf are our most complex and structured wines suited for bottle aging.



### WineWise Notes:

Nature was cruel to Schneiders in 2017. Spring frosts devastated their vineyards, such that they were barely able to harvest any estate Pinot Noir. So they turned to three grower friends in the Kaiserstuhl, where the frosts were much less severe, who kindly sacrificed enough of their harvests to enable our boys to make a Spätburgunder. It has the classic tarry volcanic notes that we know from von Gleichenstein, in particular (he also has vines in the Winklerberg, where most of these grapes came from) and, in its fifth year, has thrown off the tannic grip of the vintage to display simply beautiful and echt character. The price is a bargain, too.

### WineWise Notes on Producer:

There is nothing more gratifying in our line of work then finding good people making exceptional wine. The Schneider family are as genial and gracious a bunch of people as you could hope to meet and they make wines that are simply revelatory in their quality. Son Johannes, an old soul despite his tender years, has essentially taken over direction of the estate from his father Claus, and younger brother Christoph is fully involved, too. Most of their holdings are in the clay-and-limestone escarpment named Weiler Schlipf, butted right up against the Swiss border. The hallmarks of Schneider wines are purity and relaxation. The estate was recently hailed by the influential Gault-Millau magazine as being the single best value estate in all of Germany! In 2020, they started their formal conversion to organic certification, which will be accorded to them in 2022. The brothers have also developed a line of Natural Wines under the Haus Gupi label.

