

# Bernhard 2021 Hackenheimer Kirchberg Silvaner Kabinett trocken

WineWise Code	GCB-SIL21
Country	Germany
Region	Rheinhessen
Color/Style	White
Farming Practices	Conventional
Varieties	100% Silvaner
ABV	12
Residual Sugar	2
Acidity	5.9
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Maceration	12 hours
Destemming	Complete
Fermentation Vessel	Oak Upright
Fermentation Duration	4 weeks
Aging Method	Stainless Steel
Aging Duration (months)	6 months
Filtered	Yes
Fining Agents	None
Yeast	Cultured, Spontaneous
Malolactic	No
Added Sulfur	Yes 52/156
Vineyard Name	Hackenheimer Kirchberg
Soil Type	Clay, Calcareous, Sedimentary
Elevation (meters)	220
Vineyard Aspect	East
Vine Age	28
Yields (hl/ha)	70
Picking	Hand-harvested
Annual Production	97

## Notes on the wine:

Silvaner has a long and distinguished history in the Rheinhessen and it excels in this site. The wine is zippy and fresh, with an attractive grassy edge and mouth-watering finish. Very easy to drink but not exactly simple! The new 2021 is a throwback to the storied 2010 vintage, with an enlivening acidity that carries the attractive apple flavor (enhanced by partial wood-aging) to a prolonged finish.



## Notes about the producer:

We are well-known as the longtime distributors in California of Terry Theise's incomparable collection of German estates, a role that we continue to embrace and be grateful for. This privilege has resulted in the formation of some of our closest and most enduring relationships. With Terry's blessing, we have been able to import and distribute some additional producers on our own.

This 600 year-old family estate is nominally in the Hessen but its soils, with their complex amalgam of porphyry, quartzite and loam bear more resemblance to the Nahe, which is just over the hill. Hartmut Bernhard, the current proprietor, is an instinctive wine-grower and maker. He knows exactly what he is doing without intellectualising it.