

Claus Schneider 2013 Weiler Schlipf Grauer Burgunder CS

WineWise Code	GCS-GBCS13
Country	Germany
Region	Baden
Subregion	Markgräflerland
Color	White
Alcohol by Volume	13
Acidity	5.4
Residual Sugar	0.9
Closure	Natural Cork
Annual cases produced	833 cases
Varieties	100% Pinot Gris
Maceration Notes	no maceration direct whole cluster pressing
Fermentation vessel	Barrel
Fermentation duration	3-4 weeks
Aging method	Cask 100%
Aging duration (months)	16 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Spontaneous
Lees Contact or Stirring	Yes, no stirring
Malolactic	Yes
Added Sulfur	Yes, 91mg/L
Vineyard Name	Weiler Schlipf
Soil Type(s)	Calcareous
Elevation (meters)	250
Vineyard Aspect	Southwest
Vine age (years)	25
Vine Yields hl/ha	60
Farming practices	Sustainable
Vine Training Notes	Guyot pruning
Grape Picking	Hand-harvested

Notes from the producer:

Grapes are coming from our best Grauburgunder plots. Always the first vines to be harvested on the estate to produce a fresh and light style of Grauburgunder. Long elege in big wooden Barrels with lees contact.



WineWise Notes:

CS is the designation given to the reserve-quality wines of the estate. This beauty has a dramatically smoky nose and voluptuous texture. The oak is effortlessly sucked up and everything about this wine is grand. 13% alcohol and fully dry!

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, is being given ever more rein by his father Claus. 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!

