

Heitlinger 2018 Pinot Noir (Baden)

WineWise Code	GHE-PN18
Country	Germany
Region	Baden - Kraichgau
Color	Red
Case Size	12x750
ABV	12.9
Acidity	5.2
Residual Sugar	0.3
Annual Cases Produced	33,000 bottles
Varieties	100% Pinot Noir
Maceration Notes	Cold maceration for 24 hours
Pumpover / Punchdown	Remontage in the beginning, punchdown later on
Destemming	Whole Cluster
Fermentation Vessel	Oak
Fermentation Duration	21 days
Aging Method	Cask 100%
Aging Duration (months)	12 months
Filtered	No
Fining Agents	None
Yeast	Spontaneous
Lees Contact / Stirring	12 months
Malolactic	Yes
Added Sulfur	Yes
Soil Type	Sedimentary, Loess
Elevation (meters)	190-220
Vineyard Aspect	Southwest
Vine Age (years)	20-25
Vine Yields (hl/ha)	50
Farming Practices	Bio-dynamic
Vine Training Notes	Single Guyot
Grape Picking	Hand-Harvested

WineWise Notes:

The producer's trademark suavety of texture and clarity of flavour are on full display in this classic expression of Baden Pinot. It is so satisfying when a wine delivers both immediate gratification and the promise of further development, as this example does.



Notes from the producer:

The grapes are gently harvested by hand in several stages to ensure that only ripe and healthy berries arrive in the cellar. At the estate, they are carefully sorted, and as whole berries and clusters, fermented in small batches in wooden casks. Ruby red in color. On the nose the wine is spicy, earthy, and fruity. Well structured and lively on the palate. Good acidity. Tastes of cherry and cassis. Clear varietal character. This wine goes well with beef, steak, lamb or a traditional beef stew. Drinking temperature: 7-10°C/44.6-50°F

