

Claus Schneider 2013 Spätburgunder CS*** (Baden)

WineWise Code	GCS-SCSR13
Country	Germany
Region	Baden
Subregion	Markgräflerland
Color	Red
Alcohol by Volume	13
Acidity	5
Residual Sugar	0.8
Closure	Natural Cork
Annual cases produced	500 cases
Varieties	100% Pinot Noir
Maceration Notes	none
Pumpever or Punchdown?	both regularly performed
Destemming	Partial
Fermentation vessel	Stainless Steel
Fermentation duration	3-4 weeks
Aging method	Used Barrique 70%, New Barrique 30%
Aging duration (months)	18 months
Filtered?	No
Fining agents	None
Yeast	Spontaneous
Lees Contact or Stirring	Yes
Malolactic	Yes
Added Sulfur	Yes, 84mg/L
Vineyard Name	Weiler Schlipf
Soil Type(s)	Calcareous
Elevation (meters)	250
Vineyard Aspect	Southwest
Vine age (years)	40
Vine Yields hl/ha	40-50
Farming practices	Sustainable
Vine Training Notes	Guyot simple
Grape Picking	Hand-harvested

Notes from the producer:

Grapes from the steep slopes of Weiler Schlipf facing South / South-West. Some days of cold maceration before the fermentation starts. The wine is aged 18 months in barrel. Malolactic fermentation occurs naturally.

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.



WineWise Notes:

All the virtues of the Spätburgunder above are rendered in a form that is simply a little finer and richer. VVbrant, suave and stylish Pinot Noir with the rooty qualities that one hopes for from the grape and a degree of concentration that commands attention.

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!

