

# Bernhard 2014 Hackenheimer Kirchberg Riesling Spätlese halbtrocken

WineWise Code	GCB-106
Country	Germany
Region	Rheinhessen
Subregion	Bad Kreuznach
Color	White
Alcohol by Volume	11.5
Acidity	6.5
Residual Sugar	15
Closure	Screw-top
Annual cases produced	80
Varieties	95% Riesling, 15% Kerner
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	4 weeks
Aging method	Stainless Steel
Aging duration (months)	6 months
Filtered?	Yes
Fining agents	None
Yeast	Cultured, Spontaneous
Lees Contact or Stirring	none
Malolactic	No
Added Sulfur	Yes, 40/121
Vineyard Name	Hackenheimer Kirchberg
Soil Type(s)	Clay, Loess, Sedimentary
Elevation (meters)	40
Vineyard Aspect	Southeast
Vine age (years)	25
Vine Yields hl/ha	80
Farming practices	Conventional
Grape Picking	Hand-harvested

## Notes on the wine:

We waited a long time before buying an off-dry Riesling from Bernhard, but not without admiring this style from them for a long time. The porphyry soils of Hackenheim seem especially apt to the genre, and this beauty sports an expressive nose, reminiscent of the Nahe, and a perfectly poised palate of impressive length. Exceptional value.



## 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.