

Claus Schneider 2014 Weiler Schlipf Gutedel (Baden)

WineWise Code	GCS-GUT14
Country	Germany
Region	Baden
Subregion	Markgräflerland
Color	White
Alcohol by Volume	11.5
Acidity	4.5
Residual Sugar	1
Closure	Screw-top
Annual cases produced	2500 cases
Varieties	100% Gutedel
Maceration Notes	none
Fermentation vessel	Stainless Steel
Fermentation duration	3 weeks
Aging method	Stainless Steel 100%
Aging duration (months)	7 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	Yes
Malolactic	Yes
Added Sulfur	Yes 83mg/L
Vineyard Name	Halteringer Stiege
Soil Type(s)	Calcareous
Elevation (meters)	250
Vineyard Aspect	West
Vine age (years)	15
Vine Yields hl/ha	70
Farming practices	Sustainable
Vine Training Notes	Guyot pruning
Grape Picking	Hand-harvested

Notes from the producer:

Whole cluster fermentation of white Gutedel grapes. The tannins from the skin and stems give the wine a remarkable structure not perceived in an ordinary Gutedel.

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:

Sporting just 11% of alcohol, this is a simply delightful, appley rendition of the infinitely charming Gutedel grape. Our first importation of the 2013 vintage sold out in a flash. We bought more of this perfect warm- weather wine this time.

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!