



## BOB TYRER ON THE BOTTLE

Please forgive me for showing off, but there can't be many people who have relieved the tedium of the jury waiting room by nipping out to sip not just a glass of 1943 Deidesheimer Kieselberg Riesling Auslese Weingut Geheimer Rat Dr von Bassermann-Jordan, but even a 1921 Rüdesheimer Hinterhaus Riesling Hessische Staatsweingüter Kloster Eberbach. So there.

The wartime wine was a deep gold, highly floral, still racy after 67 years, dry and slightly meaty. The even rarer 1921, harvested in a land riven by political turbulence, was a fabulous survivor — cool, bronze and nutty with a hint of mushroom stock.

No, they weren't in the jury canteen, but at Vintners' Hall in London, a handy bus ride from the courthouse on the first day of my jury service. The German VDP was celebrating its 100th anniversary. It would take more than the length of this column to explain what the VDP is (see its website, [vdp.de/en/association](http://vdp.de/en/association)), but essentially it battles to maintain German wine standards. Its members practise ecologically friendly viticulture and traditional winemaking techniques, and they have their own exacting system of wine classification in defiance of the sloppy official one. It's a classic battle of craftsmen v the state and should appeal to the British mind-set, particularly as the wines are so lovely. But...

Although the British oeno-elite, who know a good thing when they sniff it, were gathered cheerily around the long table at Vintners' Hall, they have a hard time persuading people to pay high prices for little-known wines with complex names. To the rich but unadventurous, £50 for a trophy Meursault is a better spend than £30 on what would probably be a much more thrilling Moselle. As for the rest of us, we're most unlikely to come across a really cheap bargain from an obscure German newcomer — as one might, say, in the south of France. With German wine, you usually get what you pay for — but it's worth paying.

### LIQUID HUNCHES

✦ **Reiterpfad Ruppertsberg Riesling Trocken 2008 GG Reichsrat von Buhl, Pfalz (£28.50)** The VDP equivalent of a grand cru, it's dry, racy, spicy and substantial enough to drink with roast beef ([greatwesternwine.co.uk](http://greatwesternwine.co.uk)).

✦ **Maximin Grünhäuser Abtsberg Riesling Kabinett 2007, Moselle (£17.27)** An intense waxy nose heralds an 8.5% alcohol classic, in which mineral-lemmony acidity balances the off-dry fruit (OW Loeb, 020 7234 0385).

✦ **Eva Fricke Rheingau Riesling Trocken 2009 (£13.99)** Eva, who makes excellent wines for Leitz, conjured up this in her garage — it bursts with yellow plums, honeysuckle and real character (The Winery, 020 7286 6475).

What are you drinking? Tell me at [wine@sunday-times.co.uk](mailto:wine@sunday-times.co.uk)

