

T H E
W I N E R Y

November Tasting 20.11.19

featuring Gerrit Walter

Tonight we are delighted to welcome Gerrit Walter from the Mosel, Germany. Here are some stats: Intern at The Winery in 2009. Makes our top-selling dry Riesling. Married Julia in 2018. Baby Hannes was born on 3rd September 2019. Going places.

SPARKLING

Walter's Royal Riesling Sekt Brut NV, Walter (Mosel/Germany)

19.99

Gerrit Walter was an intern with us in the summer of 2009 and went back home to help with the harvest before heading back to Geisenheim, the top Wine Uni in the country. Here is his mouth-filling Sekt - 100% Riesling from the perilously steep, slate vineyards of the small village of Briedel between Pünderich and Zell. Why's it called Royal? "It was my Dad's idea, pretty much from when they started making Sekt 20 years ago. No reason – just a whim!"



WHITE

Weissburgunder trocken 2018, Walter (Mosel/Germany)

14.99

Whilst dry Riesling is the overwhelming majority of Gerrit's output, he also makes some Weissburgunder (Pinot Blanc). Most is grown on the Weisserberg (*white hill*), the continuation of the Briedeler Herzchen, the imposing, steep vineyard on the opposite bank of the Mosel from the village. 70-80% is aged in big old wooden fuder (oak casks) and the rest in steel tanks. Creamy and fresh.

Riesling trocken 2018, Walter (Mosel/Germany)

10.99

Gerrit's excellent dry Mosel Riesling has been a fixture on The Winery shelves for a decade. For many, it has been their introduction to the magic of dry Riesling. Benchmark, crisp, racy Mosel Riesling, packed with minerals drawn from perilously steep, slate vineyards overlooking the river.

Gerrit was clearly doing his homework at Uni and at his various internships; one sip and it's easy to understand why his parents were happy to give him free rein in the family cellar.

Don't just take our word for it – it has also been a staple at two of our favourite restaurants; Sambal Shiok, the trendy Laksa Bar in Holloway Road and Shampers, the Old School wine bar off Carnaby Street.

Briedeler Riesling trocken 2018, Walter (Mosel/Germany)

(Magnum 43.99) 17.99

Germany is Riesling's spiritual home. Within Germany, the Mosel is considered "Riesling Central" - a stunningly beautiful, steep-sided river valley that loops from Luxembourg through Trier up to Koblenz where it joins the Rhine.

Riesling is something of a helter-skelter ride in your mouth. The play of ripeness with the exhilarating lift of fresh acidity is something that can't be found in other wines. It's the definition of minerality (the sense of the geology the vines are grown on expressing itself in the finished wine – stony, slatey, almost salty). The Briedeler (formerly called Spätlese trocken) is from older vines, harvested later. The grapes have a longer maceration time before fermentation with wild yeasts and longer lees contact before bottling. All this adds up to a fuller, broader, more complex wine.

If you like this you might also like the Marienburg Riesling trocken 2017.

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SWEET-ISH (you could try this after the reds, if you prefer)

Marienburg Riesling Kabinett 2018, Walter (Mosel/Germany) (Magnum 39.99) 16.99

Back in the 1960s and 70s, the Mosel was best known for off-dry and sweet Rieslings. They enjoyed enormous success, particularly overseas - in the UK, USA and Japan. Fashions changed and growers increasingly fermented their wines out to drier styles. When Gerrit worked at The Winery a decade ago, he said he was still making a little sweet wine just for his grandmother. A decade on and Kabinett (*aka* "Kabi") has become something of a trend (albeit on a small scale) with Gerrit and his contemporaries. They refer to it as *Winzer Limonade* (growers' lemonade). It is low in alcohol, gently sweet, grapey, with lovely fresh acidity and is very easy to drink. The Marienburg is an upscale Kabinett, from the highly-regarded Pündericher Marienburg vineyard, the next village upstream. It has depth and complexity and will age effortlessly for 30-40 years. *If you like this you might also like the Schäferlay Riesling Spätlese 2018.*

RED

Spätburgunder trocken 2018, Walter (Mosel/Germany) 14.99

Like many along the Mosel valley, although 95% of his wine is Riesling, Gerrit also makes a small amount of Spätburgunder (Pinot Noir). Gerrit has always been very interested in Pinot Noir and was particularly keen to taste as much red Burgundy as possible while he interned with us in 2009. He was so obsessed with Pinot that he asked for a new French oak barrel for his 19th birthday. It is fair to say that the wine he made with it back then was a teeny bit oaky. 13 years on, he has been making this silky, smoky Spätburgunder in big old 1,000 and 2,000 litre barrels with no discernible oak flavour.

Bergerac Rouge 2014, Chateau de la Malleveille (Southwest France) 11.99

It was a fascinatingly oily, aromatic, dry white wine called Montravel that originally brought us to a hill in Bergerac, a short drive east of Saint-Émilion and Castillon in Bordeaux. Repeated visits followed.

While it is often a battle to calm Thierry Bernardinis' oversize and very vocal Alsatian guard dog, the tasting that follows is always a joy. Each wine in their range (Montravel, Bergerac in white and three reds at different levels) is packed with character, thoroughly enjoyable and punching well above its weight.

Thierry's Bergerac Rouge is a blend of 60% Merlot, 20% Cabernet Sauvignon and 20% Cabernet Franc. It may be a Bordeaux blend but, despite the proximity to its famous neighbour, it's quite different. Proper red wine with a hint of lead pencil in the nose, wonderfully balanced between salty savouriness and ripe, saturated fruit.



Renaissance Fronton 2016, Saint Guilhem (Southwest France) 17.99

Much has been written about the French Paradox – the life-enhancing properties of certain red wines protecting the French from high fat diets. We received a stream of data from the very excited former Teacher and Estate Agent Philippe Laduguie of Saint Guilhem, north-west of Toulouse. His wine, "Renaissance", tested with the highest number of phenolics and proanthocyanidins, which have been directly linked to a long list of health benefits; reducing histamine production, improving circulation by strengthening capillary walls, helping collagen repair (keeping your skin elastic and wrinkle-free), protecting blood vessels in the brain (which may or may not increase mental acuity), decreasing stroke potential, fighting senility. We all want to believe it's true as we pile into our plate of delicious, high-fat cheese! "Renaissance", his Magic Potion, is a blend of Négrette, Cabernet Sauvignon and Syrah.

OLIVE OIL

Extra Virgin Olive Oil, Il Mercante di Delizie (Veneto/Italy) 500ml - 13.99

Milly and Carlo Paladin's latest Extra Virgin Olive Oil. Peppery, liquid gold.

LUNAR CALENDAR OBSERVERS – today is a **Fruit Day**.

Our **following tasting** at The Winery is scheduled for **Tuesday 3rd December**, when we will be joined by **Marc Adeneuer** and his silky Spätburgunders (Pinot Noir) from the **Ahr**, near Bonn.

Join us for our **Monthly Tastings**

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