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WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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INDEPENDENT WINE MERCHANTS

Established 1780

FACT SHEET

Rheingau Riesling QbA, Schloss Schönborn, 2008 *Exclusive to Corney & Barrow*

Introduction: Light and fresh, a summery Rheingau Riesling - an ideal lunchtime wine or aperitif, from our exclusive agency Schloss Schönborn.

Background: The privately owned wine estate Schloss Schönborn has some 650 years of history and experience under its belt, during which time the Schönborn family has amassed some spectacular sites. The philosophy underpinning everything that Schloss Schönborn does is the pursuit of quality – indeed they were founder members of the Verband Deutscher Prädikats – und Qualitätsweingüter – VDP – the Association of German Quality Wine Estates. Schloss Schönborn now has 50 hectares of vineyards, throughout the Rheingau area, under cultivation today.

This Rheingau Estate Riesling is produced from a variety of vineyard parcels on the 50 hectare Schönborn estate, 91% of which is planted with Riesling. Average yields are kept low for the region (50 hectolitres per hectare), resulting in wines with good concentration and a stable structure.

Vineyard Information:

Location Rheingau, Germany

Climate Continental with mild summers and cold winter

Soils Marl, clay, loess and slate

Size and Vine Density 50 hectares 91% of which are planted with Riesling, planted at 5,000 vines per hectare

Winemaking Details:

Grape Variety Riesling 100%

Fermentation & Maturation Fermented in temperature controlled 100% stainless steel vats, and matured for approximately 6 months in the Estate's cellars

2008 Vintage:

Vintage Specifics There was a warm winter in 2008, followed by a cool March and April. May was the sunniest month of the year, giving a head start to the growing period. Cool and rainy conditions meant that serious work was required in the vineyards. Ripening began normally in September, but the grapes still needed more time. Schloss Schönborn started picking Riesling grapes on 13th of October, which is, is relatively late for recent vintages but would have been normal in the past. Patience was required as well as severe sorting. The result is a much more classical style than of late, bright and refreshing with fine minerality and zesty acidity.

Tasting note

A blend from different estate-owned vineyards, this is the simplest of the wines in the Schloss Schönborn portfolio providing a light, fresh summery wine with not too much alcohol, a finely balanced mix of orchard fruit and delicate floral notes. **April 2009**

SUMMARY:

Alcohol	9.5%
Closure	Cork
Vegetarian status	Vegan