



## REICHSGRAF VON KESSELSTATT

### VINTAGE REPORT 2016

Pre-harvest:	October 6 <sup>th</sup> 2016
Harvest:	October 12 <sup>th</sup> 2016
End of the harvest:	November 4 <sup>th</sup> 2016
VDP.Grosse Lage®	25 hl/ha
Average yield:	33 hl/ha

The 2016 vintage taxed many wine maker's and their machine's patience. Although the beginning of the year was rugged, the results of it were extraordinary surprising.

It started off with an atypical mild winter, with only few frosty days and nights. This raised the fear of a plague of insects, without knowing what the rest of the year would entail. After the last vintage 2015 had been sun spoiled, great expectations toward the vintage 2016 were raised. Unfortunately these expectations did not prove true at first. Spring started off to be very wet and in average cooler than the preceding year. Extensive rainfalls impeded not only the trafficability of the vineyards, but also influenced negatively the blooming habit of the vine.

The tremendous amount of precipitation in Mai, June and July provided perfect conditions for downy mildew, which lead to a rapid dissemination. The combination of wet grounds, the dissemination of fungal attacks and the disposability of agricultural pesticides contributed to a worst-case scenario. As if this wasn't enough, the exclusive Kesselstatt location "Josephshof" was hit badly by a hailstorm. The outputs were reduced to less than 15 hl/ha. These wines are very rare in this vintage.

The long blooming period, the hailstorm as well as the downy mildew lead in part to tremendous losses of crop. Thus, quantitatively speaking, this vintage is the third smallest within the last 30 years, causing it to almost be written off.

However, within the last-minute the old winemaker slogan: "The wine is not yet in the cellar" got a new meaning: A dry August was followed by a glorious sunny and very warm September, which lead to the growing of golden yellow grapes. Fortunately, the deficits of the previous months were compensated. The cool and dry October enabled a relatively late and long harvest that entailed physiological ripe and above all healthy vintage. The distress of the summer took a back seat.

Summing up one can say, that the small yield positively manifested itself in an excellent grape quality and defined concisely the expressive attributes of this year's vintage. The technical modernization of our wine press, with its focus on pure quality through gentle manufacturing, brought us must that inspires through its multifarious fruit aroma, ripe acidity and expressive minerality. Thus, the optimal proceeding of spontaneous fermentation reflects the uniqueness of our vineyards.

Share our excitement of this extremely fascinating and extraordinary vintage.

Morscheid, November 25<sup>th</sup> 2016