

## Vintage Report 2017

Pre-harvest:	September 21 <sup>st</sup> 2017
Harvest:	September 25 <sup>th</sup> 2017
End of the harvest:	October 14 <sup>th</sup> 2017
VDP.Grosse Lage®:	25 hl/ha
Average yield:	31 hl/ha

### A year of challenges

Looking back, there is something unique about every vintage. 'I've never experienced a year like it' is a well-worn phrase that held true in 2017 – another eventful season in which Mother Nature again showed who was boss. Faced with weather extremes such as frost, heat and drought, as well as the knowledge that rain will fall sooner or later, a vintner must keep calm and deal judiciously with the circumstances that they encounter.

The year began with a very warm spring that resulted in an early bud burst. Late frost posed a big threat – and three cold nights in April confirmed our fears, damaging shoots that were already well developed. Winegrowers and fruit farmers were badly hit throughout Europe. A spell of fine weather thereafter helped the secondary shoots to grow quickly, partially mitigating the frost-related shortfall. Conditions were near perfect during flowering, with moderate temperatures and very low rainfall in June.



The spring heatwave also had a sting in its tail, however, with our young vines in particular suffering from considerable drought stress, given that the water balance in our vineyards was already negative following a dry winter. On the other hand, our old vines benefited from the longer growing cycle thanks to their deep roots providing sufficient water nutrition. Time seemed to fly, and before we knew it our grapes had more or less ripened two weeks ahead of the long-term average – although a wet July and August had unfortunately caused some premature botrytis.

We mustered a 52-strong team of men and women to begin the preliminary harvest on 21 September – thus making the 2017 picking season the earliest in the estate's history. Above all, we focused on meticulously selecting grapes for our Trockenbeerenauslesen and Beerenauslesen, as well as separating healthy from botrytis-affected fruit, and unripe from ripe grapes.



This hard work gave us stunning results. Piesporter Goldtröpfchen posted 192 degrees – our highest Oechsle reading on the Mosel. During what was a relatively short harvest, acidity levels fell from an initial high of 13 g/l to 9–10 g/l. Our grapes' aromatics also changed day by day, shedding their vegetative notes and developing ripeness and concentration. The fermenting musts and fledgling wines are very fresh and fruity, with thrilling tension on the finish. Our Grosse Gewächse, sourced from plots with minimal pruning, are already showing impressive power, persistence and terroir expression.



Ultimately, 2017 was a year of extremes that threw up a wide range of challenges and conundrums in our three winegrowing valleys, the Mosel, Saar and Ruwer. **However, the results owe everything to the terroir at our disposal, Mother Nature, and the hard work of our team.**

Another exciting, characterful vintage is in the making.

Morscheid, 4<sup>th</sup> December 2017