



Vintage Report 2018

Beginning of harvest: 17 September 2018
End of harvest: 23 October 2018
Average yield: 63 hl/ha

A year of superlatives

Sun-blessed – there is no better way to describe the fantastic vintage just passed. The dreamy days of summer 2018 will live long in the memory. Our grapes enjoyed the sun as much as we did, the extra warmth resulting in exceptional levels of ripeness, flavour and minerality as well as excellent quantities.

The year started very wet with what seemed like three months of non-stop rain. In hindsight, this was a godsend – as if Mother Nature already knew what was to follow. The precipitation helped to replenish our water tables before the new growing season began.

Spring was warm and dry – ideal conditions for an early bud burst. As if on cue, the first shoots already began appearing on 20 April, which was even earlier than the previous year. More than ever, we held our collective breath and prayed for those late frosts to stay away. Luckily, our prayers were answered.

With plentiful groundwater and sunshine at their disposal, our vines shot up in no time – so much so that they had already begun to adapt to the weather by the time it came for us to prune the leaves. All our vines on the Mosel, Saar and Ruwer developed at the same pace. From a prolific fruit set came wonderfully loose clusters, thanks to perfect weather during blossoming. The mercury rose and the weather became lovelier with each day. Our summer was Mediterranean-like – more Monaco than Morscheid.

Only our youngest vines were a little less happy, as their roots have not yet reached the necessary depth to get through dry periods completely unscathed. Our older vines on the other hand – blessed with generous and, crucially, deep root systems – had no problems coping at all. On the contrary, the grapes that we picked from these venerable holdings were golden yellow, sweet and fully ripe, with unerring acidity and fruity succulence. Add to this the gratifying size of this year's crop, and it is no wonder we are over the moon.

Our fruit was outstanding at all quality and Prädikat wine levels. We were fortunate enough to select Trockenbeerenauslesen – the pinnacle of any vintage – from a number of different sites including Kaseler Nies'chen. Oechsle levels reached up to 260 degrees. At cool cellar temperatures, the natural ferments took a while to kick into action. However, our embryonic wines already show pure fruit expression and promising spontaneous fermentation aromas. We really have a marvellous vintage in the making.

Morscheid, 12th November 2018