

Vintage Report 2016

The wines of the 2016 vintage have a lighter bouquet than the 2015 forerunner wines. As such, they perfectly complete our wine selection with their freshness and liveliness. This has to do with the changing weather conditions in 2016.

We were fortunate of the rainfalls providing our vineyards with water reserves for the rest of the vegetation period. For in July and August, it got very hot. The sunny days and cool nights in September ensured the perfect finalization: Starting mid-September, we were able to harvest fully ripened and healthy grapes - of outstanding quality!

Thanks to the cool and dry weather harvest continued until the end of October. Consequently, the grapes had enough time to reach their ideal ripeness and develop their sophisticated aromas. Already the young wines show that in taste. Overall, the new vintage can be characterized as elegant wines with fine fruity flavours and a wonderful freshening acidity. The varietal Silvaner is the great gainer of the climate change and again stands out this year.

But that's not all, the highlight of the 2016 vintage was the Eiswein we were able to harvest this year. Due to the milder winters, this opportunity has become very seldom. The grapes have to be fully frozen and picked at a temperature of at least -7°C. Luckily we took the risk and are very delighted to have this rare delicacy!



Lena Wirsching, Andrea Wirsching and Dr. Heinrich Wirsching in front of the Julius-Echter-Berg.

Vintage report 2015

The dream summer and its record-breaking temperatures brought us healthy, aromatic and fully ripened grapes – an outstanding vintage!

In winter, we had covered the vineyard very well with straw and manure, which not only helped building humus but also kept the humidity in the soil. This was important during the heat of June to August.

The few rainfalls came at the right time, which was absolutely enough for winegrowing. Our vines are deep-rooting plants, especially the old vines that are even able to use the sparsest rests of water. Since the young ones are not yet able to manage this, we watered them by hand and unburdened them by reducing their grapes just after the flowering season.

To top it all, we had a perfect September with sunny days and cool nights, virtually without any rain. This brought forward the full ripeness, the development of fine fruity flavours and the maintenance of a freshening acidity. In order not to miss this ideal state of maturity, we had to harvest the grapes quickly. Within two weeks, already 80% of them lay in the cellar. There, we give them time to develop.

What we can say so far: Silvaner, Riesling and Scheurebe are the winners of the year. They impress with concentrated flavours and much character. It seems like the vintage of 2015 joins the ranks of outstanding vintages of 1959, 1971 and 2012.



Dr. Heinrich Wirsching, Andrea Wirsching and Lena Wirsching.



Vintage 2014 – benefiting from repeated selection

An early bud-burst, in mid-April, promised a good vintage allowing plenty of time for development and ripeness by the autumn. After surviving the frost saints without any serious occurrence the vineyards were in blossom three weeks earlier than average. The months of July and August were very warm, even if hobby grillers sensed the regular rainfalls being cold.

After a dry winter and spring the vines benefited from the longed for water enabling the roots to transfer the soil's rich minerals to the grapes. Despite the occasional cloud cover enough energy came through to allow sufficient photosynthesis whereas the casual moisture couldn't harm the tight berries.

Autumn came soon this year – the first grapes sampled the end of August were convincing which put us to work assigning the harvest workers to come earlier than planned. A rapid and precise picking was necessary, on the one hand to really select only the ripe and healthy grapes and on the other hand to compete with the rottenness by then in progress. Due to these circumstances we divided our harvest team into two groups. The experienced "task force" cut out the useless rotten grapes at a spanking pace while the remaining group selected the grapes using two buckets one for ripe (destined for our quality wines) and extraordinary ripe grapes (destined for our dry premium wines).

If you place emphasis on quality, a lower yield is inevitable. This isn't only practiced when pruning the vines but also during harvest. Then you can be sure to achieve most favored results. The amounts harvested this year were 25% smaller than average, but therefore the wines maturing in the cellar's tanks and barrels are promising, we can expect wines with great elegance and minerality.

Weingut Hans Wirsching / Iphofen