

Vintage Report 2012

Yet another work-filled year has come to an end. In 2012, wine-growers faced considerable challenges, not least because of the weather, which hardly could have been more capricious.

A very severe winter was followed by a variable growing season. The first half of the year was very wet and cool. Poor fruit set due to coulure at blossoming time resulted in very loose clusters with small berries and naturally reduced yields.

Thanks to this, our grapes were very healthy and yielded wines with an expressive mineral character. Nevertheless, it was a challenge to cope with unstable weather conditions, particularly in our steep sites. In order to keep our grapes healthy, we had to pay particular attention to canopy management to ensure sufficient circulation.

The second half of the year was a different story. We were blessed with a sunny August and a picture-perfect Indian summer. The warm days and relatively cool nights enabled our grapes to ripen at a leisurely pace. By mid-October, when our crop had reached optimal ripeness and was in perfect condition, we could begin harvesting. Several rounds of selective picking ensued. Thanks to careful selection, vine for vine, our musts were wonderfully clear and aromatic.

The first samples of the new wines show a splendid Riesling vintage marked by very fine fruity notes and a finely structured acidity. Our only regret is that we were not able to harvest grapes sufficiently high in natural sugar to produce very rich, luscious Beeren- or Trockenbeereauslese. Otherwise, the vintage was a thorough success, from dry Gutsweine – our estate's basic, house Rieslings – to beautiful, gold-capsule Auslese.

If we give the wines ample time to mature, we'll be able to enjoy very juicy, intensely fruity wines with a subtle expression of slate.

Best regards,

Jessica & Oliver Haag
Fritz Haag Estate

