

Vintage Report 2019

Beginning of harvest: 23rd September 2019
End of harvest: 17th October 2019
Average yield: 35 hl/ha

Meticulous selection pays off.

We were all still revelling in the sunny, abundant afterglow of 2018 when the new growing season began. Only a moderate amount of rain had replenished our dry soils in the winter months. We therefore decided to work our vineyards in a way that would optimise the root surface area and consequent water uptake of our vines, so as to keep any nutrient deficiencies or drought stress to an absolute minimum during the new season.

The buds began to swell in mid-April amid temperatures 2°C warmer than the long-term average. This was the first sign that growth was imminent. Then it finally happened during Easter weekend: green shoots appeared in all our vineyards within a matter of days.

Such an early bud burst – an undeniable symptom of climate change – increases the risk of spring frost damage. And, lo and behold, the mercury fell below zero on 5 and 6 May. Just a few hours of frost were enough to kill many fledgling shoots, cutting our crop by around 25% even at this early stage. Our vineyards on the Saar and Ruwer were particularly affected, whereas the Mittelmosel came away unscathed for the most part.



Spring and summer were very sunny, and flowering turned out to be a very swift affair from the middle to the end of July in all three river valleys. Fruit development was excellent in our old vineyards, even though we could have done with a few more litres of rainfall as opposed to two heatwaves. Temperatures in the Saar Valley hit a record high of 41.6°C at the end of July, while a spike of 35°C also occurred at the end of August. This led to further crop losses, with sunburn inflicting serious damage to all exposed grapes and stems.

By the end of summer, the grape skins were quite firm and unyielding due the scarcity of water available to the vines during the initial cell-division stage of berry development. Grapes started splitting once the rain set in at the beginning of the

harvest, because the bunches became saturated and could no longer withstand the pressure. The fruit kept on splitting as unfavourable weather continued during picking. This inevitably led to grape rot. We therefore had no choice but to select meticulously, passing through each vineyard several times to obtain the quality (and ripeness levels) that we wanted.

The harvest began on 23 September and ended on 17 October, yielding 35 hl/ha of juice. Oechsle levels were generally between 90 and 110 degrees. We also brought in a Trockenbeerenauslese from Piesporter Goldtröpfchen that reached 233 degrees Oechsle.

Our wonderful team of pickers deserve a huge thank you. They worked tirelessly in challenging weather conditions and were indispensable in ensuring that fruit of the highest order arrived safely at the winery.

As Euripides once said: "Much effort, much prosperity."



Rest assured, 2019 is an exceptional vintage. We can all look forward to intricately structured wines showing vibrant, delicate acidity and concentrated fruit.

Morscheid, 2nd December 2019