



Vintage Report 2018

As everywhere in Europe, summer was extremely hot. We are in a very dry area, rainfalls were only 280 litres per square meter (Namibia has 500).

That's why we cut 50 % of the fruit right after blooming to give our vines the chance to do their job in a relaxed way. The young vineyards were supported by drop-irrigation - just enough to keep them alive, in combination with very strict quantity reduction to give them the chance to build up the stem and the roots.

These efforts were good and necessary. In years like 2018 the discipline to reduce fruit is the key to success. We had a summer with conditions similar to 2003 and the aim was to avoid emergency ripening. (Emergency ripening produces wines that “collapse” young.)

Our second method to cope with the hot and dry weather was to reduce the quantity of leaves. We cut a lot of leaves to reduce sugar in the grapes. This alcohol management is gaining importance, because we believe in physical ripeness and don't want to harvest too early.

Harvest – starting August 20 – brought very high qualities. No botrytis, must-weight 80-100° Oechsle.

The strongest grape varieties were Silvaner, white Burgundy and Scheurebe. (Silvaner turns out to be very independent from heat, which makes this grape variety one of the winners of the Global-Warming-Challenge. Originally, 380 years ago, it was planted here because it was so resistant against frost...)

2018 will bring expressive, elegant and long lasting wines with a fine structure and a good balance.