

Vintage report 2009-1

The final phase of harvest is in progress. Vintage 2009 this is for sure already, will be another super vintage.

Two thirds of the grapes are after 3 weeks of hand harvest in the cellar and we are very happy with the result. The rest of the vineyard parcels are in the first growth section of Niederberg-Helden. They have been pre-picked already twice and the remaining grapes look golden yellow and raisin like, with a perfect physiological ripeness.

The team is by now perfectly trained to select the various ripening stages of grapes in the vineyard and keep the raisins for Beerenauslese and Trockenbeerenauslese separate during the picking process.

If the weather high „Zara“ stays on our side the sugar readings of 90° to 125° Oechsle should be able to be topped. Especially the best grapes in the SCHARZ and HELDEN should ripen as long as possible and picked at perfectly dry weather conditions...pure excitement...

The team especially the new trainees are already in full suspense of how high the sugar reading of the raisins will be Oechsle wise.

Lieser, 28. Oktober 2009