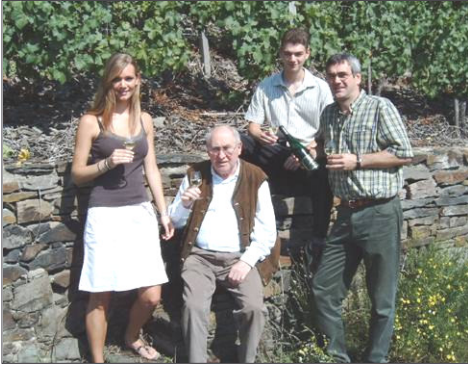


HAWKSHEAD WINES – FOCUS OFFER

VON SCHLEINITZ, GERMANY



We are delighted to introduce the wines of Von Schleinitz to the UK. Over the last few years we have been steadily increasing our range of German wines, but this is the first time we have imported wines direct from the producer. Our prominence in selling some of the country's best wines from the likes of Ernst Loosen, Johannes Leitz and Helmut Donnhoff prompted Konrad Hahn from Weingut Von Schleinitz to contact us with a view to selling his wines in this country. His Rieslings have already met with great success in the United States prompting the Wine Spectator to rate the Estate as one of the world's 'Top Value Wineries'.

The next stage was to try the wines and we were simply astonished at the quality. Von Schleinitz is situated in the lower part of the Mosel just south of Koblenz, where the river meets the Rhein. We were expecting the wines to be light, racy and delicate this far north but instead we found them to be rich and flavoursome with a lovely mineral character. They were reminiscent of the Rheingau or even the bold, food-friendly wines of Alsace, and very impressive. The costs proved equally attractive, since buying direct from the producer meant that we could offer the wines at the lowest possible price.

This **introductory offer** includes eight wines including both dry and off-dry wines up to Spatlese quality and also a remarkably good sparkling Brut, also from the Riesling grape. We are offering them individually with **free delivery** on a case of 12. We also have two **six-bottle Sampler Cases**, one highlighting the dry wines and the other the 'fruity' or off-dry ones, both with an introductory discount of £5. If you chose two Sampler Cases you also get free delivery, giving a **saving of up to £17**.

The Von Schleinitz Estate

The winemaking tradition of the Hahn family can be traced back to 1650 and they have had a cellar on the Mosel river since 1892. In 1956 they purchased the estate of Feiherr von Schlenitz near Kobem and established a winery there. With just 9 hectares of vineyards on steep terraces along the Mosel this is a very small estate and Konrad manages it himself with the help of his father Karlheinz, son Felix and daughter Cara, pictured above.

The unique and forbiddingly steep slopes of the Mosel valley present a real challenge, but making fine wine from Riesling seems to be in the family blood and Konrad has achieved two national awards for excellence and is recommended each year by the highly respected Feinschmecker Magazine. Von Schleinitz is also among the Top 100 estates recommended by the German Agriculture Society, no mean achievement given the country's reputation for making the world's finest Riesling.



The Vineyards

The 9 hectares of vineyards are spread over 5 villages and 12 different vineyard sites. The higher quality Prädikat wines come mostly from the 5 hectares Konrad has in two of the best Einzellage in Germany. The Koberner Uhlen and Koberner Weisenberg vineyards are both designated 'First Class', equivalent to Premier Cru in Burgundy, and are breathtakingly steep. The short terraces, comprising four or five rows of vines, face south over the river to get the maximum exposure to the sun. Sheltered by thick forests above and closeness of the Mosel river below, they benefit from an exceptionally warm microclimate. In addition, the free-draining slate soils not only retain the warmth of the sun but also give the wines a unique mineral character. The Weisenberg soils are composed of grey weathered slate and give an elegance and refinement that lends itself to the off-dry 'fruity' style of wines and the best dry whites. The reddish brown slate of the Uhlen vineyard gives an enhanced minerality, ideal for the more full-bodied dry wines.



Tending the vineyards throughout the year is particularly hard work and the slopes are so steep that a small train running on a 'monorack' rail (shown above) is used to transport people, equipment and grapes up and down the precipitous inclines. The sparse local population means that the Hahn family have to do virtually all the work themselves. Only at harvest time is there the possibility of seasonal workers to help and even then working the valley sides is not as popular as the flat plains below.

Each vintage the grapes from the different vineyards are tasted and judged on their aroma, body, minerality and fruit acidity. Grapes for the top wines are riper and fuller and are left in contact with their skins before pressing in order to extract more aroma and flavours. Fermentation is temperature controlled and Konrad uses different strains of yeast for sweeter and drier styles. The finished wines are then left in contact with their yeast lees for up to 8 weeks to gain further complexity and flavour.

Dry Whites

DE0469W Weingut Von Schleinitz Estate Dry Riesling 2009, Mosel 12% £8.99

The Estate's Dry Riesling really is very dry, almost tart, with just 0.5% residual sugar. Fresh, citrusy aromas with notes of white peach. Crisp, mineral flavours with a touch of grapefruit. Good intensity but overall a fresh, mouth-watering style. Awarded Silver Medal by the Chamber of Agriculture. A wine to enjoy with salads, seafood and lighter meat dishes. Drink now to 2013

DE0478W Weingut Von Schleinitz 'Nitor' Dry Riesling 2008, Mosel 11.5% £10.99

Nitor is a dry Riesling made from grapes of Kabinett ripeness. It has been made entirely with grapes from the 'First Class' Weissenberg vineyard, though it does not say this on the label. With a total production of just 180 cases there is hardly enough to go round as it is. Fermented to just 0.8% residual sugar the wine is delicate yet fruit driven, with complex, peach, apple and mineral flavours and fine, integrated acidity. Relatively restrained compared with Konrad's other wines, it is a great alternative to Pinot Gris or Sauvignon Blanc. This is a versatile food wine to enjoy to 2015

DE0488W Weingut Von Schleinitz 'Apollo' Dry Riesling 2008, Mosel 11.5%

£12.99

This outstanding wine is a Koberner Weissenberg Spatlese fermented to 1.9% residual sugar. Though technically *feinherb* it is essentially a dry wine. To avoid confusion with the medium sweet Spatlese, Konrad calls it Apollo, the name of a rare butterfly that makes its home on the steep slate terraces of the Mosel valley. Harvested from the warmest part of the south-facing Weissenberg vineyard, the low yielding vines have produced grapes with impressive concentration and perfect ripeness. Full-bodied with pure, mineral aromas with notes of white peach, lemon, green apple and quince. There is real power and concentration on the palate with fresh mineral acidity giving focus and an impressively long finish. The intense Riesling character is reminiscent of an Alsace Grand Cru with wonderfully rounded, mouth-filling flavours. This level of quality is astonishing for less than £13. Enjoy through to 2018.



Off dry 'Fruity' Whites

DE0498W Weingut Von Schleinitz Estate Riesling 2009, Mosel 10%

£8.99

Made from several vineyards on the estate, this 'Fruity' or off dry wine has intense aromas with ripe grapes, peach and some mineral notes. Surprisingly rich and flavoursome to taste, with flavours of peach, fresh apple, lemon and even a touch of apricot. Rounded off well with a long finish, balancing medium sweetness with good acidity.

'On the sweeter side, this is juicy and reminiscent of peach and apple. Straightforward and refreshing. Ideal for a summer picnic. 88 points' Bruce Sanderson, The Wine Spectator

DE0508W Weingut Von Schleinitz Weissenberg Kabinett Riesling 2008, Mosel 9%

£10.99



The quality imparted by the Weissenberg vineyard is immediately apparent in the more complex, refined aromas of this 'fruity' white. Lovely purity and minerality, with white peach and lemon aromas and floral hints. Good freshness and depth on the palate with peach, nectarine, quince, minerals, grapefruit and even some hints of tropical fruit. A gentle grapiness, off dry rather than sweet, comes through on the finish along with attractive mineral notes. Gold medal winner at the German Chamber of Agriculture, this is an elegant, refined yet flavoursome white to now or cellar through to 2022.

DE0519W Weingut Von Schleinitz Weissenberg Spatlese Riesling 2009, Mosel 9.5%

£12.99

Even within the Weissenberg vineyard there are small areas that have a particularly favourable situation. This Spatlese comes from a few rows of vines that are in a protected, warmer part of this 'First Class' vineyard. Yields are naturally very low but Konrad harvests later than other sections to ensure the fullest possible ripeness whilst avoiding the risk of over-ripeness or rot. Pure, intense mineral aromas with lemon, peach, passionfruit and a touch of honey. Lovely weight and richness on the palate. Medium sweetness but with lightness, elegance and balance. With 6% residual sugar this is sweeter than the other wines, but the richness of the fruit combined with mineral acidity gives a lovely balance. This is a wine to enjoy on its own or with fusion-style cuisine. Impressive now but with a great future. Can be cellared through to 2030 if you can wait that long!



Dry Style White

On tasting we noted the crisp, dry flavours but also that unlike the other wines this came in a clear Bordeaux-shaped bottle, one with shoulders, rather than the tall, green flutes that are typical of German wines. We later discovered that Konrad produces this wine specifically to appeal to those who are put off by the image of sweet, grapey German wines. Not only does this dry white not taste like them, it does not look them either, with a modern non-Germanic label and a bottle normally associated with Sauvignon Blanc. Technically the wine is *feinherb* or off-dry with 1.3% residual sugar, but the balance between sweetness and acidity means its tastes dry.



DE0529W Weingut Von Schleinitz Estate Dry Style Riesling 2009, Mosel 12% £8.99

Light straw colour with intense, aromas of apple, lemon, grapefruit and hints of rose petals. Crisp, but powerful stone fruit flavours with fine, refreshing acidity. A full, rounded wine with a lovely balance of ripe fruit and acidity running through to the lingering finish. Serve as an aperitif or with seafood, poultry and especially dishes with a light, lemony sauce. Best enjoyed over the next 3 to 4 years.

Sparkling White

Sparkling wine from Riesling is unusual in this country, but it is very popular in Germany. Like for example Chenin Blanc in the Loire, Riesling has all the characteristics necessary to make a fine cremant sparkler and this is exactly what Konrad has achieved. Riesling on his estate is picked at high acid levels but sufficient ripeness to provide a creamy rich texture. Secondary fermentation is carried out in the bottle and the wine is left on its lees in the cellar for 12 to 18 months to develop further complexity. The method is exactly the same as used for vintage Champagne and the result is quite remarkable, evidenced by the wine winning a gold medal in every vintage since the first in 1988.

DE0539S Weingut Von Schleinitz Sparkling Brut Riesling 2009, Mosel 12.5% £15.99

Lively aromas with baked apple, lemon and subtle yeast notes. Fine persistent bubbles give a lovely textured, mouthfeel. Surprisingly complex with delicate minerality adding dimension to the crisp stone fruit and brioche flavours. Gives the impression of a fine Brut Champagne though with subtly different flavours. Very impressive, no wonder Konrad wanted us to try this! Enjoy through to 2014.

SIX-BOTTLE SAMPLER CASES

Our Six-Bottle Sampler Cases gives a saving of £5 per case. We give Free Delivery on 12 bottles or more and so if you order two Sampler Cases you can save up to £17!

DEC005W	Von Schleinitz Dry Riesling Sampler Case	£60.94
2 x DE0469W	Von Schleinitz Estate Dry Riesling 2009, Mosel	8.99
2 x DE0478W	Von Schleinitz 'Nitor' Dry Riesling 2008, Mosel	10.99
2 x DE0488W	Von Schleinitz 'Apollo' Dry Riesling 2008, Mosel	12.99

DEC006W	Von Schleinitz 'Fruity' Off-Dry Riesling Sampler Case	£60.94
2 x DE0498W	Von Schleinitz Estate Riesling 2009, Mosel	7.99
2 x DE0508W	Von Schleinitz Weissenberg Kabinett Riesling, Mosel	9.99
2 x DE0519W	Von Schleinitz Weissenberg Spatlese Riesling, Mosel	12.49