

KERPEN WEHLENER SONNENUHR RIESLING SPÄTLESE* 2018







Original price was: \$52.99.\$46.99Current price is: \$46.99.

Product Code:	7569	Closure:	Glass Stopper
Country:	Germany	Unit:	Each
Region:	Mosel	Volume:	750ml
Style:	White	Alcohol:	8.5%
Variety:	Riesling	Grape:	100% Riesling
		Special Feature:	Low Alcohol





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TASTING NOTES

From the great Wehlener Sonnenuhr a precipitously steep and rocky vineyard which yields some of the most elegant and sophisticated white wines in the world. It has a very thin soil and the purest blue slate of any Mosel Vineyard. This gives a lively minerality to the wine, along with a delicate and crisp acidity that perfectly balances the bright white peach and lemon fruit.

Winery notes (2018 Vintage)

"Very fine nose of apple, lemon and some quince. Very well-balanced acidity, minerality and fruit (apple, peach, some pineapple), long and elegant finish, does not have a sticky-sweet taste despite its residual sugar, touch of botrytis."

Rated Excellent & 94/100 Cameron Douglas MS, July 2023 (2018 Vintage)

"A near perfect bouquet filled with scents of fresh apple and honeysuckle, lemon and white blossoms, a core of stone and slate mineral deposits, and a youthful exuberance. This late harvest expression touches the palate with residual sweetness and a silky texture briefly before acidity and core fruit flavours engage the senses. Lemon and apple, a touch of lime and white peach then flowers and mineral water. Balanced and well made with a delicious finish. Best drink chilled as an aperitif or with entrees that have a natural sweetness or heat spice kick."



Reviews from previous vintages below...

5 Stars & 18.5+/20 (94) Raymond Chan, January 2017 (2015 Vintage)

"Bright, even, pale straw colour. The nose is soft and gently layered with aromas of lime fruit, honeysuckle and honey, with a steely edge. Medium-sweet to taste, the palate is rich and luscious, with succulent fruit, but balanced by good acid cut. The palate unfolds limes and yellow florals, growing in richness, to softly fill the mouth. The richness and opulence grows, revealing exotic detail as it carries to the long, lingering finish. 7.5% alc., 82 g/L RS."

CONTACT VINO FINO

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