

Heinemann Scherzinger Batzenberg Gutedel 2020

Full bottle a heavy 1,537 g. Current vintage. The most common grape variety in Markgräflerland but Niklas wants to do more with it. Three-day maceration and then spontaneous fermentation with full lees. Aged for 30 months in German 500-litre casks (30% new). 'In future the Gutedel will remain in wooden barrels on full yeast [lees] for 10 years!' RS 0.3 g/l. TA only 4.6 g/l.

Very deep straw colour. Masses of impact; reminds me a bit of an Albillo from northern Spain on the nose! Tastes like the (refreshing) product of sunshine. Mealy and slightly gingery with real texture and structure. Deep-flavoured. Quite unlike any Gutedel I can remember. Every ounce of flavour has been squeezed out. Quite persistent. But relatively low acid.

Producer	Heinemann
Cuvée	Scherzinger Batzenberg
Grape variety	<u>Gutedel</u>
Classification	trocken
Appellation	Baden
Region	<u>Baden</u>
Country	<u>Germany</u>
Colour	White
Alcohol	12%
Score	16.5
When to drink	2023 - 2026

Published on	2 Jul 2024
Date tasted	30 Jun 2024
Reviewer	<u>Jancis Robinson</u>
Stockist	€28 cellar door