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2019 Scharlachberg Riesling Beerenauslese

Score: 18++

Deep gold. Smells like apricot juice (the fresh-pressed type) and pear juice (the fresh-pressed type) stirred through manuka honey. Massive concentration and yet with this darting faerie-like lightness. Saffron and cardamom, lime and marzipan. There is the syrupy, seductive sweetness of koeksisters, but so much lime and minty lifted greenness that the freshness is almost bewildering. It needs a lot of time to resolve and become complete, despite how staggeringly gorgeous it is right now. (TC) Drink 2030 – 2040

2019 Scharlachberg Riesling Auslese 116°

Score: 17.5++

Mid gold. Smells exactly like elderflower blossoms drenched in honey (and I can say that because I did just that, not two weeks ago). Lime syrup and saffron, broom flowers and green apricots. Complex, layered, so sweet you have to wipe your brow, so glorious you have to wipe your head to search for the words that will only fail to describe a wine like this. So, piteously floundering: angles and light, acidity so pure and piercing that it brought tears to my eyes; spice forward; mercurial weight; peaches; golden honey-drop figs. If wines sang, this would be Annie Lennox cross Adele cross Loren Allred. You want to listen forever. Forget to eat. (TC) Drink 2025 – 2038

2019 Scharlachberg Riesling Auslese 105°

Score: 17.5

Golden and gentle, easing from Danish pastry and baked crème anglaise on the nose to lime-zested clotted cream on the palate. Frangipani and lime and cocoa butter. And such intensity of apricot-juice sweetness that my top lip broke into a sweat. Tastes like an electric tap dance at sunset on the high-rise garden roof of a New York city building with an English rose-garden theme. A crazy wonderful wine that should NOT be drunk this young but I defy you to hold off. (TC) Drink 2025 – 2035

2019 Scharlachberg Riesling Auslese

Score: 17.5

Pale, almost water white and smells of lime peel and borage leaf. So incredibly fresh for an Auslese! Key-lime pie, cucumber, elderflowers dipped in sherbet. So much energy that it's practically pinging off the walls. Take a firefly, dip it in lime zest and icing sugar, give it an electric shock... Skinny (for an Auslese) but fabulous. Proper catwalk material. Beautiful bones. (TC) Drink 2030 – 2040

2019 Scharlachberg Riesling Spätlese

Score: 17

Pure baked apples on the nose. Absolutely scrumptious. Liquid pears with a tickle of lime. Honey and verbena. Like the lightest, sweetest, feather kiss on the lips. (TC) Drink 2020 – 2025

2019 Scharlachberg Riesling Kabinett

Score: 17

Light honeysuckle aroma and then it's just like the most delicious pear juice with a tingle of lime. I'm going to repeat myself. Delicious. Nothing else needs to be said. (TC) Drink 2020 – 2024

2019 Grauburgunder trocken

Score: 17

Creamy and white apples and pears. Crisp, like the first bite of a green apple, grapefruit pith, and then someone dollops thick Greek yogurt on top. The most beautiful play between cream and citrus and white peach/nectarine. Significant breadth, length and depth. This is something quite special. (TC) Drink 2020 – 2025

2019 Pet Nat

Score: 17

Cloudy lemon. Very very gentle fizz, more like a little goosebump shiver on your tongue than bubbles. If you crossed the flavour of white grapefruit flesh and pith and peel with the crunch and crispness of a Granny Smith apple and turned it into liquid, you'd have this wine in your glass. And then there's also something a little like a sprinkle of raw sunflower seeds on top. Just lovely. On a scorching summer day, this is restorative. Actually, it would be restorative in the depths of winter too... (TC) Drink 2020 – 2021

2019 Silvaner trocken

Score: 16.5

Passion fruit, white guava, lime juice. Vivacious, bouncy, like the person at a dinner party who talks too loud and too much but she's so engaging that you lean back and absorb her energy rather than trying to vie with it. Celery. A little hint of sweet pastry, just after it has been put into the oven, as it begins to cook. And yet, she bounces back fresh. (TC) Drink 2020 – 2025

2019 Weissburgunder trocken

Score: 16+

Tingling texture. White melon and Asian pear with a rub of chalkiness and elderflower. Hints of honey to come. I'd love to taste this in a year or two. (TC) Drink 2020 – 2023

2019 Riesling trocken

Score: 16

Intense green-apple nose. Apples and brushed steel in cold rain. Slim with a salty, quinine-like tang. Pinging, tingling, with acidity. Quicksilver, darting wine that reminds me of a teeny, energetic, fearless child, all bony knees and wiry arms, up and down trees, climbing over the back of sofas, sliding down bannisters, laughing with the headiness of life. This is their best entry-level Riesling yet. (TC) Drink 2020 – 2022