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**2018 Binger Scharlachberg Riesling Auslese** **Score: 16.5**

Apricot and toffee on the nose. Lots of ripe apricots and a petillant tingle on the tongue. So much acidity that it finishes seemingly perfectly dry. Lime and mint syrup on fresh apricots. Embryonic wine. (TC) Drink 2022 – 2027

**2018 Binger Scharlachberg Riesling trocken** **Score: 16.5**

Toasted almonds. Nectarines and savoury granola – pulsating acidity. Long with yuzu and lime acidity. Beautiful toasted seeds and nuts running through with a finish like grilled grapefruit. *Certified organic*. (TC) Drink 2019 – 2023

**2018 Binger Scharlachberg Riesling Kabinett** **Score: 16.5**

Grilled peaches and basil leaf. Pretty! With a tiny spritz. So so pretty. Perfect for a nectarine caprese salad. *Certified organic*. (TC) Drink 2019 - 2022

**2017 Binger Scharlachberg Riesling trocken** **Score: 16**

Dried candied citrus peel. Angelical! Cardamom. Richer than the 2018, tasting almost buttery grilled peaches. Rounded and a little bit oily and waxy. Seems to be evolving quickly. *Certified organic*. (TC) Drink 2018 – 2021

**2018 Binger Scharlachberg Riesling Spätlese** **Score: 16**

Frangipani bouquet – heady and lush. Whitecurranty and the luscious floral sweetness of Alphonso mango spiked with lime. Little bit of bay leaf. Could do with being a tiny bit fresher on the finish, however. *Certified organic*. (TC) Drink 2019 - 2022

**2018 Binger Kirchberg Riesling trocken** **Score: 16**

Floral notes, lime zest, wet stone. Bone dry and arching and elegant. Ripe papaya and turning richer after the Ortswein, with bright disco-light acidity in the mouth. Just not terribly long. *Certified organic*. (TC) Drink 2019 – 2022

**2018 Binger Quarzit Riesling trocken** **Score: 16**

Herbs and lime. Pointed, sharp, finely linear. Mouth-watering and zippy and zesty. *Certified organic*. (TC) Drink 2019 - 2021

**2016 Réserve Silvaner trocken** **Score: 16**

Pale-mid gold. Lifted vanilla aromatics with a camomile note that almost gives the impression of American oak, with lemon-thyme and subtle white peach. Linear, with subtle phenolic grip on the palate, ripe lemon and lemon-thyme, and bright rather than brisk acidity. Not obviously an orange wine and uses its skin contact well for extra depth. Less oak though, for preference? Made as an answer to orange and natural wines, but retaining the linear house style. Hand-picked, healthy grapes. Destemmed. Fermentation on skins for 14 days. Maturation in new French oak, selected by their Burgundian consultant. Bottled without filtration and just 30 ppm sulphites added. TA 5 g/l, RS 0.1 g/l. (TJ) Drink 2019 - 2023

**2015 Binger Réserve Pinot Noir**

**Score: 16 -**

Dried cherries, very earthy style. Furry tannins, high acidity and a touch of bitter olive on the finish. Something a bit oxidative that seems to have flattened the fruit on the finish. Organic. TA 4.5 g/l, RS 0.4 g/l. (RH) Drink 2016 - 2019

**2018 Sauvignon Blanc/Scheurebe trocken**

**Score 15.5**

Ripe tropical fruit on the nose. Arms open, frank, welcoming, buzzing with the electric tropical fruit cheerfulness of SB and Scheurebe. Simple and fun. *Certified organic*. (TC) Drink 2019 – 2020

**2018 Binger Tonmergel Chardonnay/Weissburgunder trocken**

**Score: 15.5**

Ripe melon with a touch of nuttiness. Corn bread and cooked butter. Lovely breadth in a corset of acidity. Not complex but a very nice Ortswein (village wine). *Certified organic* (TC) Drink 2019 - 2020

**2018 Binger Quarzit Silvaner trocken**

**Score: 15.5**

Smells like lime candy and lemon-barley water. Super-refreshing with a little lemon bite and lots of friendly fruit. Touch of dill. Not complex but after a hike through vineyards on a hot day I'd be tempted to down this like a pint of lime and soda! *Certified organic*. (TC) Drink 2019 - 2020

**2017 Binger Quarzit Silvaner trocken**

**Score: 15.5**

Very pale lemon. Lots of wild-yeast nuttiness, but underpinned by a sense of warmth and ripeness, giving a ripe lemon or tangerine note. Still relatively neutral, however. Tangerine, salt, spiced lentils and brisk acidity on the palate, with lees roundness. Attractive attack, but just missing a bit on the finish. Organic. Stainless-steel fermentation with wild yeast. TA 5.6 g/l, RS 3.2 g/l. (TJ) Drink 2019 - 2021

**2018 Riesling trocken**

**Score: 15**

Smells a bit like gorse bush and hawthorn blossom with its very light suggestion of pee. Lemons and passion fruit. Not quite as exciting as the Binger Quartzit. *Certified organic*. (TC) Drink 2019 - 2020

**2018 Pet Nat**

**Score: 15**

Cloudy lemon with lightly astringent fizz, and smelling of lemons and just-cut hay. Very, very dry and quite hard work. *Certified organic, vegan and biodynamic*. (TC) Drink 2019 – 2019