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2017 Binger Scharlachberg Riesling Auslese

Score: 16.5

Just a tingle of spritz. Roses and raspberries and just a touch of smoke on the nose. Beautiful red-berried fruit and honey and quince jam across the palate, a melody of loveliness. Very gentle Auslese, more for medium-term than long-term drinking. *Certified organic.* (TC) Drink 2019 – 2027

2017 Binger Scharlachberg Riesling Spätlese

Score: 16.5

Smells of mossy garden stone steps, the ones heading down to a deep-shaded, quiet part of the garden where bluebells grow and where you can hear leaves fall. Much sharper and much more full of light on the palate – lime syrup darting across the tongue with focus and prancing sweetness. Lightly floral and very pretty on a light finger-tip finish. *Certified organic.* (TC) Drink 2018 – 2025

2017 Binger Scharlachberg Riesling Kabinett

Score: 16.5

Linden blossom, frilly skirts and tap-dancing prettiness. All pleasure and no hard work. Pitch-perfect Kabinett sweetness with a bit of spritz, lime syrup and finger-snapping rhythm. Unobtrusive, unembellished, come-play-with-me Riesling. *Certified organic.* (TC) Drink 2018 – 2023

2016 Binger Scharlachberg Riesling trocken

Score: 16.5

A light note of putty on the nose. Ripe peach under that. Heather honey and spritz, with an iron rod of firmness running through the wine. There is a trace of that green-leaf and coriander-seed character it had last year, but it has softened, turned a little smoky and deep, like a kohl-lined eye. *Certified organic.* (TC) Drink 2019 - 2024

2017 Binger Quarzit Riesling trocken

Score: 16.5

Smells like ground lemon peel and cardamom dust. Direct, chewy, dry (but not achingly bone dry) with a gloriously fresh, spear-pointed finish. Limes and a touch of broom flower. Fantastic for an *Ortswein* (village wine). Delicious, moreish and undemanding. Wines like this make me happy. *Certified organic.* (TC) Drink 2018 - 2021

2017 Binger Kirchberg Riesling trocken

Score: 16 ++

Very perfumed on the nose; the heady aromas of quince poaching in a saucepan. Much less expressive on the palate. Curt bitterness, quite broad, strong lemon pith on the finish. Has structure without much flesh. Needs more time to gather itself. *Certified organic.* (TC) Drink 2020 – 2025

2016 Réserve Silvaner trocken

Score: 16+

Smells very strongly of new oak, a touch of coconut. Ripe, rounded, yellow citrus. Still young and wearing its oak like a cocoon it needs to emerge from. But the fruit underneath is gleaming and beautiful, etched sharp, and I think this will come together in about a year or so. So much flavour and substance in just 12% – although I would love to see that oak dialled back a notch or three. *Certified organic. Heavy bottle.* (TC) Drink 2020 - 2025

2017 Binger Scharlachberg Riesling trocken

Score: 16

More buttoned-up than the Kirchberg, especially on the nose. But more tucked-in flesh on the palate. Leafy and laurel with a stony spine, it tastes as if it has hunkered down for the winter. Don't open until autumn 2019 at the earliest. *Certified organic.* (TC) Drink 2019 – 2024

2017 Binger Quarzit Silvaner trocken

Score: 16

Lightly floral, lemon-candy nose. Bit of spritz. Fresh and jiving vibrant. No pretensions towards greatness but just a lovely crisp drinking wine with pencil-sketch bitterness in the framework. *Certified organic.* (TC) Drink 2018 - 2019

2016 Binger Quarzit Riesling trocken

Score: 16

Erik Riffel believes in holding his wines back for a year, and this shows on the nose of his Binger Riesling grown on quartz with aromas of waxy fruit peel and wet pebbles. Waxy and fummy notes accompany green fruit on the palate and there's even a hint of kerosene, appreciated by some as a sign of maturity, loathed by others who prefer pure fruit. Has a bit of youth and a bit of maturity, which means it's probably at its best right now. (MS) Drink 2018 - 2020

2016 Réserve Chardonnay trocken

Score: 16

Very reserved nose. Sweet oak-marked fruit, almost crème anglaise. Some bitterness, like chewing a grapefruit pip, but lots of rich substance and spicy underlay. Creamy texture. *Certified organic.* (TC) Drink 2020 - 2026

2017 Riesling trocken

Score: 16

Lemon dust and bright, dry, sharp fruit on the palate. Direct, confident, full of snap and crackle. Appetising and presumably **GV**. *Certified organic. The family Gutswein – entry level.* (TC) Drink 2018 - 2021