



The Terroir of Spätburgunder

Lars Daniëls, Magister Vini & Riesling Fellow

PERSWIJN
DE NEDERLANDSE WINE EN DRANKEN ENOGRAFIE

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The most demanding red grape variety in the world?

Pinot noir prefers specific terroirs for greatness.

And needs a fine hand.

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Spätburgunder facts & figures

- very old grape variety, origins in Burgundy
- notoriously demanding in the vineyard, sensitive in the cellar
- world wide: ± 106.000 ha (10th)
- Germany: 11.660 ha (2nd)
- 11,3% of total acreage
- significant growth in ha between 1995-2005
- no other country produces so much good affordable Pinot noir!



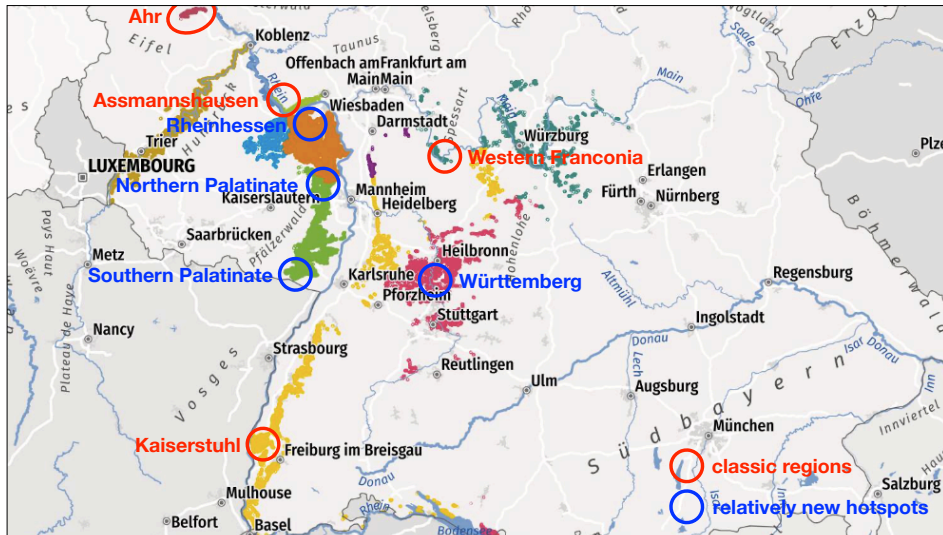
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Spätburgunder in the glass

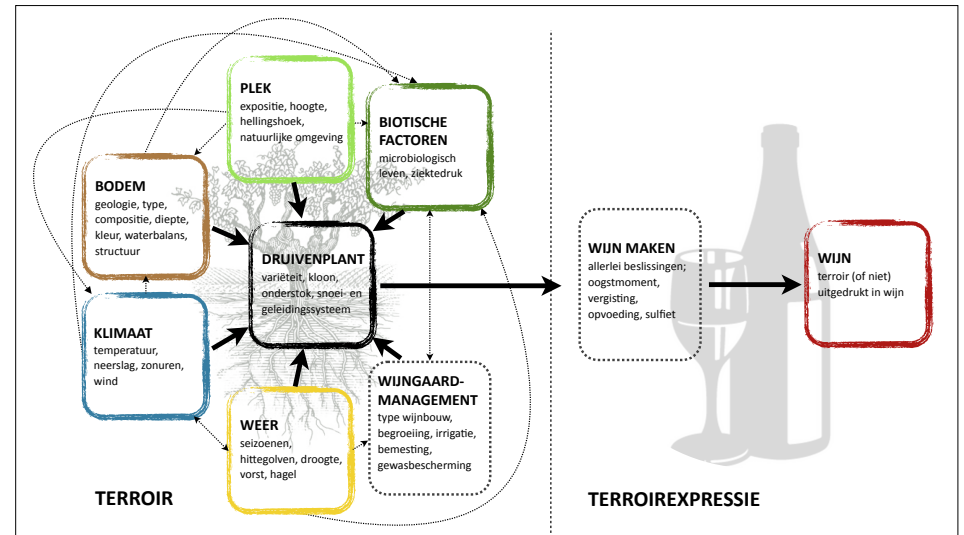
- complex aroma: red fruits, sometimes darker, forest floor, sweet spices and herbs (oak aging), ethereal
- delicate flavor: cherries, good acidity, silky fine-grained tannins, extra structure from oak
- distinct varietal character, but sensitive to new oak
- good wines have great sense of place and age well



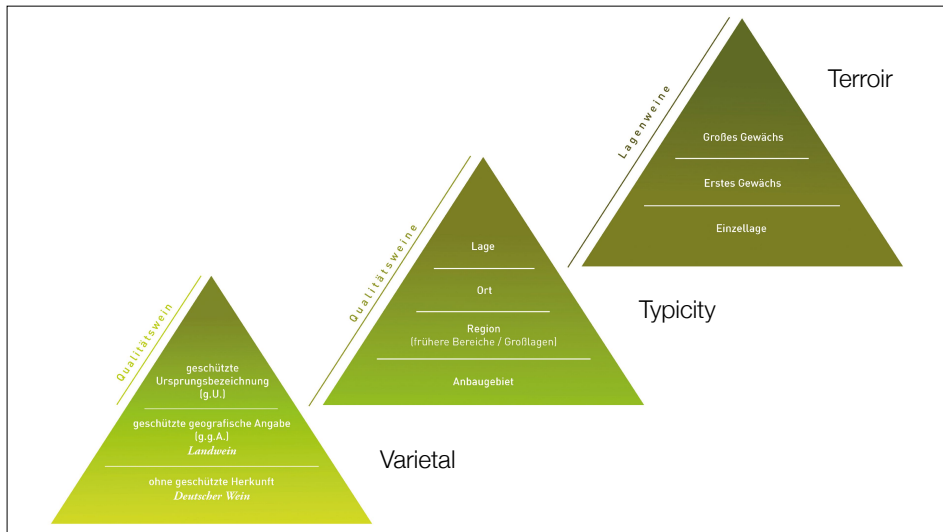
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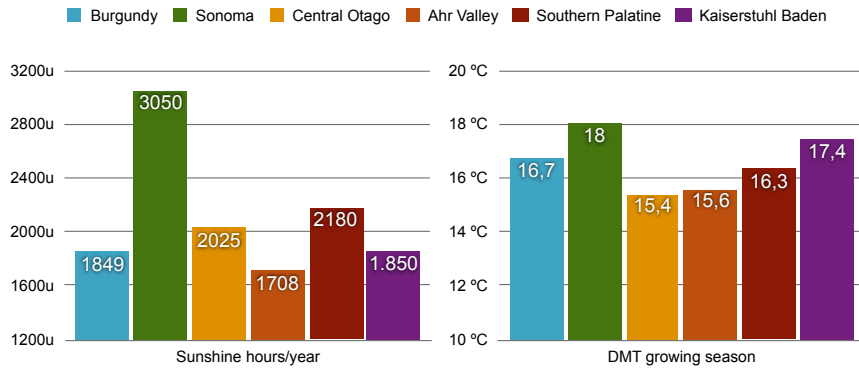
Terroir requirements

- buds early, ripens early
- temperate climate, not too cold, certainly not too warm
- can thrive on different kind of soils, but prefers calcareous clay soils
- can stand a bit of heat, but sensitive to drought
- sensitive to powdery mildew and botrytis
- for sense of place: right clones or selections, lower yields, healthy grapes



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Climatic conditions of famous Pinot Noir regions

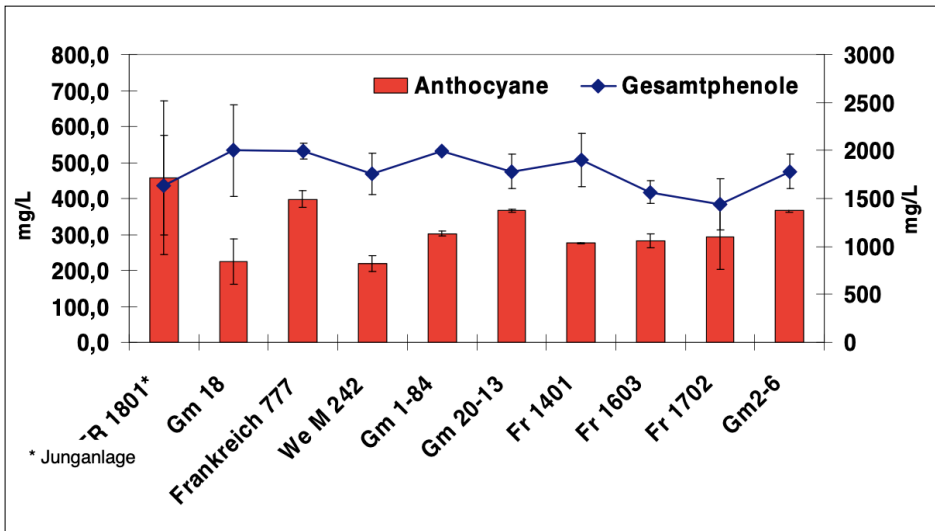


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Selections and clones

- pinot noir and its famous mutations (gris, blanc, früh, meunier...)
- old phenotypes (pinot fin, très fin)
- massal selections from good vineyards
- clonal selections from best plants, virus-free
- Germany was first; goals were to lower susceptibility for botrytis, earlier ripening, lower acidity, better yields, then lower yields, more aroma, more structure...
 - compact clones: Dijon clones (113, 115, 667, 777, 828), German clones (18 Gm, Fr 52-86)
 - loose-berried clones: We M1, We M242 (Mariafelder), Ritterklonen (old Geisenheimer)
 - irregular sized berrie clones ('hen and chick'): Gm 20-13

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Frühburgunder, Germany's mutation?

- buds earlier, ripens earlier
- probably originated in cooler climatic conditions
- maybe in Ahr, during The Little Ice Age? (1350-1850)
- a Diva of a grape variety
- 'Trauben suchen statt Trauben lesen'
- beautiful Pinot expression, more forward fruity, less structured



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**Weingut Erwin Riske
Dernauer Hardtberg
Frühburgunder 2020**

- ❖ origin: Dernauer Hardtberg (Ahr)
- ❖ grape variety: frühburgunder 100%
- ❖ terroir: slate and greywacke
- ❖ vinification: aging 15 months in new barriques



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**Weingut Florian Weingart
Spay in der Zech
Spätburgunder trocken 2019**

- ❖ origin: Spay, In der Zech (Mittelrhein)
- ❖ grape variety: spätburgunder 100%
- ❖ terroir: calcareous löss
- ❖ vinification: cold maceration, fermentation in open top stainless steel tank, 30% whole bunch, aging 15 months in 300 and 500 liter oak (2-4th fill)



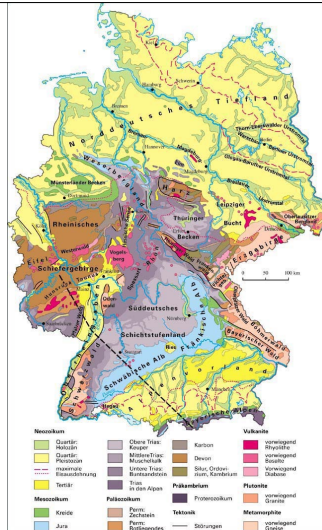
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Soils are what makes Spätburgunder special

- high quality Spätburgunder has long been compared to Burgundy
- for a large part, soils are very different from Burgundy
- *Slate Burgunder*, vom Buntsandstein, Tephrit; German Pinot noir is often incomparable
- (slightly) acidic soils tend to give wines with beautiful perfume but less structure
- Spätburgunder from calcareous soils and French clones can be very Burgundian



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Weingut Fürst Bürgstadter Spätburgunder 2019

- ❖ origin: Bürgstadt (Franconia)
- ❖ grape variety: spätburgunder 100%
- ❖ terroir: red sandstone
- ❖ vinification: harvest is cooled, 30% whole bunch, spontaneous fermentation in open wooden casks, some pigeages, maturation of 18 months in barriques (25% new oak)



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Weingut Arndt Köbelin Spätburgunder Lösswand 2020

- ❖ origin: Eichstetten am Kaiserstuhl (Baden)
- ❖ grape variety: spätburgunder 100%
- ❖ terroir: dark brown löss soils
- ❖ vinification: cold maceration, fermentation in open top stainless steel tank, 4 weeks of maceration, aging 15 months in barriques (1st, 2nd and 3rd fill), MLF in spring



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Traditional vinification for Spätburgunder

- harvest of healthy grapes
- partly whole bunches, cold maceration before fermentation
- fermenting in open top tanks or casks
- punch-downs and pump-overs
- racking, pressing, blending
- MLF and maturation in oak; barriques (228, 300, 400, 500 liters), in Germany also bigger casks; 12-24 months



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Weingut Bischel Gau-Algesheim Spätburgunder Aus Ersten Lagen 2019

- ✦ origin: Gau-Algesheimer Johannisberg (Rheinhessen)
- ✦ grape variety: spätburgunder 100%
- ✦ terroir: calcareous löss on limestone
- ✦ vinification: destemming, spontaneous fermentation in open vats, pigéages, maturation 18 months in French and German oak barrels
- ✦ analysis: 13,5% ABV - 0,1 g/l RS - 5,8 g/l TA



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Weingut Jülg Sonnenberg Spätburgunder KT 2019

- ✦ origin: Schweigener Sonnenberg, parcel Kostert (Palatinate, but in France)
- ✦ grape variety: spätburgunder 100%
- ✦ terroir: limestone, calcareous marl and clay
- ✦ vinification: spontaneous fermentation in open top wooden vats, aging 18 months in barriques (30% new oak)



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