

MAXIMIN GRÜNHAUS
WEINGUT DER FAMILIE VON SCHUBERT



VINTAGE REPORT 2019

A classic start to the wine year with an average timing of budbreak was followed by a sleet and snow flurry on Sunday, May 5, covering the Grüneberg in white. The snow thawed completely in the course of the afternoon and attracted enormous humidity in the air. During the night the sky was clearing up and the temperatures dropped below zero. The frost in combination with increased humidity had a devastating effect on our vineyards: after 2017, a renewed failure of at least 50%. Fortunately, the vegetation period continued very good. After the already very warm year of 2018, the wine year of 2019 was cooler overall, but extreme heat waves in the summer led to sunburn damage, which was carefully sorted out in the later harvest. Thanks to our good water supply in the Grüneberg, there was no drought stress despite these heat waves; even in the young vineyards, excellent grapes were harvested. On September 23 we started the harvest with our Pinot Noir in the Abtsberg and the grapes for the sparkling wine in the Herrenberg. With a preliminary picking process all of the sunburn damage was sorted out and discarded. The persistently warm weather and the unfortunate onset of heavy rain led to rot in the vineyard, so that we had to select the berries for our great dry wines extremely precisely - now already the second hand-selection in the vineyard. The result of these countless hours and efforts are extremely clear, fine spicy and complex wines that, despite their lightness, have the depth and extract of the warm year 2019. Once again we are overwhelmed by the quality, but unfortunately the quantity reminds us of the smallest year in 2017.

