

# WEINGUT Wittmann

## Highlights from the Press – Weingut Wittman 2021

### Wittmann Morstein Riesling GG 2021



**[98] James Suckling – Top 100 Wines of Germany 2022 (#3) –**

As deep and dense as it is subtle and mysterious, this very youthful 2021 GG is like a great ocean liner just setting off on a journey across the North Atlantic. And under the keel lie several thousand meters of dark water. Astonishing textural complexity and a very compact core. Enormously layered finish that has all the spice and wild herb aromas we expect from this great site. *August 2022*

#### **[93+] View from the Cellar**

Offers up a complex bouquet of sweet grapefruit, tart orange, lemongrass, a complex foundation of limestone minerality, gentle wild yeast notes and a top note of orange peel. On the palate the wine is pure, full-bodied and quite elegant in profile this year, with a lovely core, excellent mineral drive, a tightly knit and focused and beautifully balanced finish. *Issue #104, March – April 2023*

#### **[93] Mosel Fine Wines**

Offers a very primary yet elegant and refined nose of anise, spearmint, dill, thyme, cassis, lavender, and chalky elements. The wine shows a great playful and dynamic side on the palate, where good density and presence is coupled to fine herbs and zest, which bring a lot of freshness but also a leaner side to the wine. The finish still possesses a hit of tartness and light tannins, which need to integrate before true greatness. The aftertaste already shows a slightly broader and ampler side. *August 2022*

### Wittmann Aulerde Riesling GG 2021



**[94] James Suckling**

The 2021 vintage has given the bold and generous character of this site a cool herbal element. Next to the ripe mirabelle and melon fruit are notes of licorice and sandalwood. The grapefruit acidity lifts the rather full body very nicely. Quite a firm finish with plenty of fine tannins. *August 2022*

#### **[92+] View from the Cellar**

Beautifully refined on the nose, wafting from the glass in a mix of lemon, grapefruit, wild yeasts, a beautifully complex base of soil, white flowers, citrus peel and a hint of fresh rosemary in the upper register. On the palate the wine is pure, full-bodied and nicely reserved in personality, with a fine core, excellent mineral undertow, zesty acids and seamless balance on the long, focused and nascently complex finish.

*Issue #104, March – April 2023*

#### **[91] Mosel Fine Wines**

This wine proves rather restrained and smoky at first and develops a quite herbal side with airing, mixed with greengage, earthy spices, and a hint of camphor. The wine shows quite some intense zesty presence on the palate, which gives the wine focus and a lean side. The finish is herbal and still tart, and needs a few years of aging to integrate all these elements. The finish is nicely long. *August 2022*

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### Wittmann Kirchspiel Riesling GG 2021



**[96] James Suckling**

The nose of this stunning 2021 Riesling GG is a kaleidoscope of beautifully ripe stone fruit aromas. Stunning concentration and refinement, but also wonderfully spicy. Full bodied, yet enormously refreshing. Very long finish with intense mandarin orange and chalky characteristics. Enormous aging potential. *August 2022*

**[93] View from the Cellar**

The beautiful bouquet offers up scents of tart orange, pink grapefruit, lemongrass, wild yeasts, a beautiful base of limestone soil and a top note of dried flowers. On the palate the wine is bright, focused and full-bodied, with a lovely core and soil signature, bouncy acids and fine length and grip on the still quite primary finish. *Issue #104, March – April 2023*

**[92] Mosel Fine Wines**

Has a beautifully aromatic yet refined and attractively fruity nose of vineyard peach, candied grapefruit, tangerine, spearmint, cassis leaf, greengage, and white pepper. The wine proves dynamic and driven by zesty elements on the nicely focused and precise palate. *August 2022*

### Wittmann Brunnenhäuschen Riesling GG 2021



**[96] James Suckling**

Extremely cool, subtle and precise, you can almost smell the sun and wind of the late fall days when this was harvested. Also lemon balm and baking yeast aromas. Super focused and refined on the creamy mid-palate, then comes the enormously long, concentrated and tightly woun finish. *August 2022*

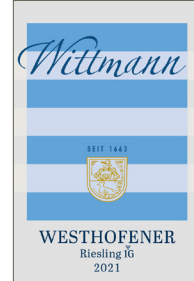
**[95] Mosel Fine Wines**

Offers a most appealing and superbly complex and refined nose of white flowers, whipped almond cream, candied grapefruit and tangerine, lime tree, orange blossom, and lavender. The wine has a beautiful delicacy on the finely creamy and airy palate. And yet there is a very fine zesty side joining the party and adding extra depth, purity, and above all energy in the fully dry tasting and magnificently long finish. *August 2022*

**[94] View from the Cellar**

Delivers a refined aromatic constellation of grapefruit, tart orange, wild yeasts, an almost crystalline expression of chalky minerality, dried flowers and lemongrass. On the palate the wine is bright, full-bodied and nicely structured, with a lovely core, superb mineral undertow, bright acids and fine focus and balance on the long and complex finish. *Issue #104, March – April 2023*

### Wittmann Westhofener Riesling “Aus Ersten Lagen” 2021



**[95] James Suckling**

Serious concentration of impeccably ripe peachy fruit, plus great finesse make this a standout in this category. Rolls over the palate with great mineral drive, yet remains impeccably balanced. A starburst of chalky minerality at the very long finish. *August 2022*

**[90+] View from the Cellar**

Offers up a lovely, refined bouquet of grapefruit, tart orange, lemongrass, a lovely base of limestone soil tones, orange peel and a touch of wild yeasts. One the palate the wine is bright, full-bodied and still quite youthful, with a fine spine of acidity, lovely focus and cut, a good core and a long, chalky and nascently complex finish. *Issue #104, March – April 2023*

Continues

### Wittmann Estate Riesling Trocken 2021



**[92] James Suckling**

Stunning nose of ripe pear, mandarin orange and smoke. Impressive concentration for the challenging vintage with a nice juiciness and good chalky minerality. Long, surprisingly complex and harmonious finish, the acidity already beautifully integrated. *August 2022*

**[91+] View from the Cellar**

The bouquet is excellent, jumping from the glass in a refined blend of apple, sweet grapefruit, wild yeasts, chalky minerality, dried flowers and just a hint of oak. On the palate the wine is bright, full-bodied, and elegant in profile, with a fine core of fruit, excellent mineral signature, zesty acids and fine focus and grip on the long, complex and well-balanced finish. *September-October 2022*

**[91] Owen Bargreen**

Bone dry and fresh, it displays a dazzling minerality once on the mouth. Gravenstein apple and stony undertones combine on the palate, with the serious finesse. *June 2023*

**[90] Wine Enthusiast**

Flavors of peach, baked apple and tropical floral notes introduce this Riesling, which is suave and vibrant. There is a slight hint of sea salt that echoes in the background. It shows a pure finish. *May 2023*

**[89] Wine Spectator**

Flinty and linear, with a hint of petrol, this medium-bodied white leads with passion fruit, lemongrass and fresh lime flavors that are broad and round on the palate, with savory energy coming from dried grass, thyme and sea salt. *June 2023*

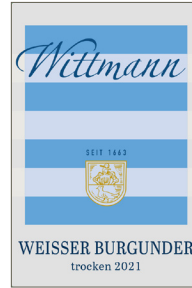
**[16.5] Jancis Robinson**

Bright aromas of lemon and peach, a bit of white pear. Refreshing with round acidity, and a playful exchange between fruit and freshness. The cooler vintage character enhances the vibrancy and verve. *June 2022*

**[★★★★★] Restaurant Wine**

Exceptional estate Riesling, the 2021 is both intense and fine in flavor (white peach, grapefruit, pineapple, toast, oak), with excellent balance, and a very long finish. Perhaps the best-ever version of this wine. Great value. *2023, Issues #204 – #209*

### Wittmann Weisser Burgunder (Pinot Blanc) 2021



**[91] James Suckling**

Plenty of snow peas and fresh herbs with ripe yellow apple fruit. Although medium-bodied this has serious structure and bright acidity for the Pinot Blanc grape. Some positive chalky character at the long, Amalfi lemon finish. *August 2022*

**[91] View from the Cellar**

The wine delivers a lovely nose of apple, white peach, white lilies, a lovely base of chalky soil tones, a nice touch of wild yeasts and a topnote of raw almond. On the palate the wine is bright, full-bodied, focused, and complex, with a lovely core, good soil undertow and grip, sound acids and a long, well-balanced finish. *September-October 2022*

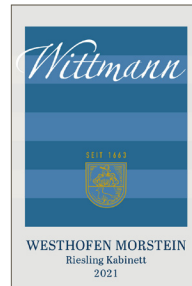
**[89] Wine Enthusiast**

This white shows nice harmony between fruit, acidity and savory mineral details. Yellow apple and chamomile lure you in and the suave texture makes you stay. *May 2023*

**[★★★★★] Restaurant Wine**

Elegant and crisp in style, it is medium bodied, lightly oaked wine with good balance, fine flavor (white peach, apple, oak, pear), and a very persistent finish. Remarkable value. *2023, Issues #204 – #209*

### Wittmann Morstein Riesling Kabinett 2021



**[93] View from the Cellar**

This wine delivers a refined and very complex aromatic constellation of white cherry, apple, chalky minerality, wild yeasts, iris blossoms and white lilies. On the palate the wine is zesty, focused, and medium-full, with lovely filigree and structural tension, a good core, excellent mineral drive and cut, precise balance and a long, complex and vibrant finish. *September-October 2022*

**[92] Wine Enthusiast**

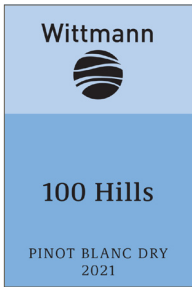
A graceful, yet expressive white, this exudes peach, ripe apple, brown spice and wet-stone aromas and flavors. Everything is wrapped in a silky texture with a finish that echoes ripe fruit and mineral notes. This will get even better in a few years. *May 2023*

**[★★★★★] Restaurant Wine**

Light bodied, refined and elegant in flavor (apple, honey, peach, pineapple, honeysuckle), nicely balanced, and crisp and persistent in the finish. *2023, Issues #204 – #209*

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### Wittmann 100 Hills Pinot Blanc Dry 2021



**[90] Owen Bargreen**

This great value dry Pinot Blanc bottling shows a smooth texture with plenty of Japanese pear and stony tones on the palate. Juicy and bright, enjoy now and over the next few years while the fantastic freshness remains intact. *June 2023*

**[89] Wine Spectator**

This fresh white is introduced by Bosc pear, green herbs and citrus blossoms, with a crunchy,

acidic profile and nice mid-palate weight. The clean finish is driven by a saline, mineral streak. *June 2023*

**[88] Wine Enthusiast — Best Buy —**

Sleek acidity frames this well-knit white. A streak of stony minerality underscores citrus and orchard fruit. Ground ginger lingers on the zesty finish. *May 2023*

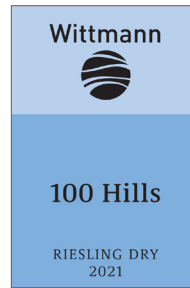
**[88] View from the Cellar**

The nose offers up a pretty blend of nectarine, spring flowers, chalky soil tones and a touch of straw. On the palate the wine is bright, full-bodied, focused and nascently complex, with good acids, fine balance, and a long, bouncy finish. *September-October 2022*

**[★★★★] Restaurant Wine**

Excellent: very fruity in style, this is a crisp, round, medium bodied wine with pear, white peach, and pineapple flavors, and a medium length finish. Great value. *2023, Issues #204 – #209*

### Wittmann 100 Hills Riesling Dry 2021



**[89] View from the Cellar**

The bouquet wafts from the glass in a blend of apple, white cherry, limestone minerality, fruit blossoms and just a hint of petrol. On the palate the wine is vibrant, fullish, complex, and beautifully balanced, with a good core of fruit, lovely soil undertow and a long, focused and quite classy finish. *September-October 2022*

**[88] Wine Enthusiast**

This shows almost a light fizz up front, as some German Rieslings do, but that blows off quickly. Tropical notes give it charm for easy sipping. *May 2023*

**[88] Wine Spectator**

Features candied lime peel and white peach notes that are friendly and lush, held in check by chalky minerality and juicy grapefruit acidity. *June 2023*

**[★★★★] Restaurant Wine**

An excellent dry Riesling that is a wonderful value. It is supple, medium bodied, and crisp, with peach, pineapple, and honeysuckle flavors, and a medium long finish. *2023, Issues #204 – #209*