

Producer Weingut Dr. Heger
79241 Ihrigen (Germany)
Panelist Joachim Heger



The estate was founded in 1935 by Dr. Max Heger, a country physician and amateur winemaker whose connoisseurship led to the acquisition of many prime vineyard parcels that are now the estate's crown jewels. Max's son Wolfgang was the architect for huge qualitative improvements and the beginning of a dedication to Burgundian varieties, which are now its backbone. Since 1992, Wolfgang's son Joachim has been the man in charge, traveling frequently to Burgundy. He has come to know some of Burgundy's living legends, notably Henri Jayer and terroir-proponent Claude Bourignon. Today the estate farms 50 acres and produces 120,000 bottles annually. Burgundian varieties account for 83% of total production; Riesling claims just 7%.

2016 Vorderer Winklerberg Riesling GG

VINEYARD CHARACTERISTICS

Vineyard	Vorderer Winklerberg Grosse Lage
Soils	Well-drained volcanic with abundant rock: feldspar and
Region	Baden
Average vine age	35 years
Size of Site	10.43 acres
Elevation	720-850'
Aspect	Southwest
Slope	40-60%, mostly terraced
Clones	Geisenheim 239 & 198
Roostock(s)	SO4 & 125 AA
Row Orientation	Variable
Vine spacing	4.5' x 5'
Yield/acre	1 ton/acre

2013 Vorderer Winklerberg Spaetburgunder GG

VINEYARD CHARACTERISTICS

Vineyard	Vorderer Winklerberg Grosse Lage
Soils	Well-drained Volcanic with abundant rock: feldspar and
Region	Baden
Average vine age	35 years
Size of Site	10.43 acres
Elevation	720-850'
Aspect	Southwest
Slope	40-60%, mostly terraced
Clones	114, 115, 667, 777, FR5286
Roostock(s)	SO4 & 5BB Kober
Row Orientation	Variable
Vine spacing	4.5' x 5'
Yield/acre	1 ton/acre

HARVEST

Harvest Date(s)	October 12, 2016
Typical/early/late?	Typical
Harvest Brix	22 Brix

HARVEST

Harvest Date(s)	October 1, 2013
Typical/early/late?	Late
Harvest Brix	22 Brix

CHEMISTRY

Alcohol %	12.00%
Residual Sugar (g/L)	1.5 g/L
pH	3.19
Acidity (g/L)	6.9 g/L

CHEMISTRY

Alcohol %	13.50%
Residual Sugar (g/L)	2.3 g/L
pH	3.7
Acidity (g/L)	5.7 g/L