

Vintage Report 2008

The 2008 vintage was a challenging one. The weather patterns were extremely changeable, giving us some anxiety and a few sleepless nights.

A cool damp April brought a later budbreak than in 2007, but warm sunny days in May allowed the vines to catch up, leading to a rapid flowering in the middle of June.

In the following months, however, the weather was not promising. Cool nights and rain were punctuated by short periods of intense heat, requiring strong nerves as well as a good deal of patience. Luckily, our Rieslings, grown on well-drained soil, could also get through these challenging times.

The harvest started in the middle of October, and continued well into November. To keep the quality high, strict selection and many passes through the vineyards were essential. But the effort was well worth it: the results are beautifully fine, fruity and juicy QbAs, delicate minerally Kabinetts, and strikingly light and fresh Spätlesen. Higher up the scale, the Auslese and Auslese Gold Caps display wonderfully forward fruit and great finesse, although yields at this level are low.

This year we are simplifying the way we classify our wines. In order to avoid confusion, especially for our overseas customers, our dry and off-dry wines from the Brauneberger Juffer and Brauneberger Juffer Sonnenuhr will be classified as QbA. This means that all wines designated as Spätlese will have residual sugar.

To make things even more straightforward, the Kabinetts will now be released as Brauneberger Kabinetts. Wines further up the ripeness scale will carry the more precise vineyard specification of Juffer and Juffer-Sonnenuhr.

We hope our 2008 vintage will bring you great pleasure.

The Haag Family