

GUNDERLOCH  
W · E · I · N · G · U · T



## Vintage Report 2008

*„This vintage nature donated nothing to the winemakers, but chances had been opened“*

The „German Wine Magazine“ characterized in his issue 23 the vintage 2008 as follows: „(...) High-yield vintage with average to good Oechsle-degrees with at the same time incisive acidity (...) It had to be worked for the grape quality for higher claims. This vintage nature donated nothing to the winemakers, but chances had been opened. (...) Quality expectations over and above estate wines required quantity controlling methods and the patience for a late harvest right up to several harvest turns. (...)“

We have the same opinion. This year we mostly harvested good qualities on the Kabinett- and Spätleselevel. Due to the contrary weather conditions we had before and during harvest time we again focused on an intensely quality management. This year the distinct quality differences inside one vineyard were extremely conspicuous. For that reason we accomplished a special training for our harvest team to show them how to select the grapes by taste and complexion. This method was very cost intensive, but it allowed us to get the best out of our vineyards.



*Fritz and Johannes Hasselbach are controlling the quality and the ripeness of the grapes regularly during harvest time.*

Altogether this year harvest took a long time. We started harvesting middle of september with the early ripening grape varieties pinot blanc, pinot gris and Silvaner. Because of doing a preselection in the vineyards and a second selection on the sorting table we harvested those grape varieties till the middle of October. Middle of October we started to harvest parallel. Therefore we divided our team consisting of polish, portugiese and german pickers in two groups. While one group was picking the early ripening grape varieties the other group started to select the Riesling vineyards regarding the described quality idea above. So the main Riesling harvest started at the end of october and took almost all november. According to our philosophy we attached importance to harvest physiological ripened grapes like we did the years before. Additionally the high-class quality grapes had been selected and controlled for a second time in the cellar on our sorting table, so that we only used the best harvest material to produce our high-class Riesling wines.

This year the ongoing changing weather was an extraordinary challenge for us which even the meteorological office was not able to foretell. It rained although they announced this day to become a sunny day and the other way round. That was nerv-racking, because a scheduling for the next days was very difficult.

Because of this strange weather conditions the use of the grape transporting system we inducted last year was very important for us. Those small boxes we used to bring the grapes from the vinyard into the cellar were only filled with a small amount of grapes. Thereby we could keep the risk very low that the grapes will be crushed during transportation by their deadweight and because of very stressed grape skin. As a consequence we were able to prevent that unintended flavours got into the must.



*Course of instruction for the harvest team.  
Topic: Selection of Riesling grapes in the  
vinyard.*



*This year the grape transporting system we  
inducted last year enabled us to bring the sensitiv  
grapes gently from the vinyards into the cellar.*

After pressing the grapes as gently as possible the musts are now stored in the tanks fermenting restrained at low temperatures.

Like the years before we are very happy that vintage time was successful for us so far, because we have not finished harvest completely yet. Again we still have some grapes left in the vinyards. To save those grapes we wrapped the vinyards in blue nets to save them from birds and falling on the ground. Up to now the grapes look very healthy and we are anxious to how they will develop.



*Dr. Alex Michalsky, Fritz and Stefanie  
Hasselbach talking about how to proceed  
further in the vinyards.*



*Assia takes care that nothing is going  
wrong.*

## Innovation and „back to the roots“

For many years our winery makes itself conspicuous by being innovative.

Fritz Hasselbach was and is still looking for news and progresses which enable us to keep and improve constantly our high quality standard. Interestingly it is the „young generation“ who goes back to traditional methods for refining and specifically using them – together with the idea of innovation from the „old generation“ an encouraging factor of success.

To get the best out of the vintage 2008 the „young generation“ decided to focus on spontaneous fermentation. For this experiment they could have been sure to have the assistance of the „old generation“ at any time. The „old generation“ consisting of Fritz Hasselbach and Dr. Alex Michalsky stood with words and deeds enthusiastically at their side. Together they decided to take only the very best grapes comprising 100% healthy and selected grapes. These intense efforts allowed us to give the wines as much time as they need to start fermentation which is already in full swing. Leadoff tastings of the young wines are very promising and we are highly in suspense how these wines will develop in the future.

## Pinot Noir Projekt

Together with his girlfriend Marie, Johannes Hasselbach was on a world trip from June 2006 till June 2007. Thereby he worked in wineries around the world and got to know various styles of work in different countries of the world. The production of high-quality Pinot Noir was especially fascinating for Johannes. Back home in Germany he got assistance from his sister Stefanie and together they started the project Pinot Noir. At this point the vegetation period has already proceeded. For this reason they were only able to do some small quality improving methods in the vineyards like stripping off leaves and selection during harvest. Therefore they emphasized on enhancing the winemaking methods. Motivated by the positive results of the 2007 vintage Stefanie and Johannes have already taken intensive care of the vintage 2008 during the vegetation period by using quality enhancing methods in the vineyards. We are looking very forward to taste the results – but Stefanie and Johannes had great fun in any case!



*Stefanie and Johannes  
Hasselbach winemaking simply  
at its best!*

