

HOFMANN



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Autumn report for the year 2023

This year's vegetation in the vineyards was completely different from previous years. The mild winter with a heavy amount of rainfall in the first three months allowed the water reservoir to fill up. The vegetation on the Saar and Rheinhessen was very similar.

After the slightly later budding, as in previous years, from mid-April, from May onwards there was an early summer, dry and warm phase. The sufficient rainfall gave the vines their succulent vigor. The handwork began to create a beautiful upright and airy foliage wall. The green seeds with a wide variety of herbs and legumes (nitrogen scavengers from the air) grew well and helped to root, build up and stabilize the soil structure. A true floral display. The vines bloomed in good conditions in dry weather and the vegetation progressed steadily.



Rainy, moody weather set in in mid-August. The amount of rain of 150 liters in a short period of time meant that the early varieties such as Sauvignon Blanc, Burgundy and the red varieties had thin berry skins. There was nothing left to wait for at the beginning of September. An initial turbo harvest began with consistently cutting out the cracked grapes. Since the temperatures in the first week and a half were around 30°C, we use the cool temperatures at night for mechanical harvesting but with prior selection.

After harvesting the early varieties, the weather gave us a little break with Riesling. This year, this grape variety in particular was very stable and was able to ripen well. The healthy golden yellow grapes easily reached 90° Oechsle. Here the ecological balance of soil and plant protection is impressive.



The good supply of nutrients to the vines due to the rainfall in summer led to high-quality results overall. October 7th was the last day of harvest in Rheinhessen and October 10th in the Saar. We are very grateful to our harvest and cellar team; without your full commitment it would not have been possible.

The estate wines have now finished fermenting, some local wines are on the way to becoming dry and the single-vineyard wines in the wooden and barrique barrels are developing nicely. All estate wines, including the estate wines, remain on the lees for as long as possible until spring, the single vineyard wines at least until next summer. As in recent years, the alcohol content is still moderate and the wines have a nice drinking flow.

In Rheinhessen we were able to highlight the saltiness of the limestone soils. The Kabinett wines on the Saar are crystalline and full-bodied. Overall, the density and ripeness of the Rieslings this year is very high and brings out the vibration through the mineral influences of the slate.

Appenheim und Oberemmel, 20.11.2023 Carolin & Jürgen Hofmann