

Saarstein Pinot Blanc dry 2021


Producer


Schloss Saarstein is located on a steep slope hill of grey slate, surrounded by the 11 hectares vineyard sites, overlooking the Saar River. The estate owner Christian Ebert takes care of cellar and vineyard all by himself. His wines take profit from the cool microclimate on the Saar and sustainable farming methods.


Vintage report

A very late budding was followed by a wet spring with late flowering. In summer, warm phases alternated with continuous rain. It was difficult to meet plant protection deadlines. In many places there were failures due to Peronospora. The harvest of Pinot Blanc began two weeks later than usual, with healthy grapes and must weights within the norm. The Riesling harvest also did not begin until October 13 and extended until November 5. The weather during the harvest was dry, and the grapes were healthy until the end. Must weights did not reach the level of 2019 or 2020 and acids were slightly higher than usual. All in all, however, it's very satisfactory vintage that has brought typical, fresh, elegant wines.

Characteristics

 white peach, pear.

 fine slate minerality, fresh, lean body.

 white meat, pasta

Facts

Grape Variety	Pinot Blanc
Terroir	Serriger Schloss Saarsteiner vineyard, blue slate soil, exposure: 70% south / 30% southwest facing steep slope.
Appellation	Saar
Vinifikation	Whole grape pressing and then immediate fermentation in stainless steel

Alcohol	Residual Sugar	Acidity
12 %vol	6.5 g/l	8 g/l

Award

86 p. Wine Enthusiast



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