

Tohuwabohu Cuvée 2015




Producer

The estate in Palatine was established in 1994 by the Schneider family in Ellerstadt. Today Markus Schneider cultivates 90 hectares and established his wines worldwide.

Vintage report

Due to the very mild winter butts sprouted early and the risk of frost created some sleepless nights in the early days of May. The warm summer months, with up to 45°celsius in our valley sites supported a rapid ripening of Syrah, Cabernet, and Merlot. In our cooler hillside plots the Burgundy, Riesling, and Sauvignon Blanc vineyards took advantage of the slower ripening and benefited from the local cooler climate and the natural water reservoirs of the mountains. Our harvest was actually finished in a record time, but with brilliant ripeness of the berries.

Characteristics

-  red and black berry aroma
-  Juicy depth, completely mineral, red fruit mix paired with herbal notes of pepper and thyme
-  Spicy dishes, Hungarian goulash, roasted lamb, game, matured cheese

Facts

Grape Variety	Merlot, Cabernet Franc, Cabernet Sauvignon
Terroir	Red grapes from owned vineyards around the estate in sun-exposed locations, poor soil mixed with sand and gravel.
Appellation	Palatinate
Vinifikation	Hand-picking of ripe and healthy grapes. Traditional 3week maceration in a fermenting vat. Gentle pressing and storage in new (60%) and older (40%) barrels of French oak, ripening level: 90° Oechsle.

Alcohol	Residual Sugar	Acidity
14 %vol	5.7 g/l	6 g/l