

VDP x Grand Cru x Organic = Weingut Heitlinger



Baden, situated in the far south of Germany, just over the Rhine from Alsace, is **the warmest wine region in Germany**. It is home to grape varieties such as **Pinot Gris**, **Pinot Blanc**, **Chardonnay** and

Pinot Noir. If you think, like its geographical location, Baden's wines are perhaps more Alsatian than German, you are only partly correct. Wines from Baden are **dry**, **full-bodied** and sometimes with a touch of **oak**; they provide a unique experience of the Alsatian grapes made in German land.

DECO wines is very excited to present

Weingut Heitlinger to you. Heitlinger, regarded as one of the leading winery in Baden, is founded in 1960 by Albert Heitlinger and managed by winemaker Claus Burmeister since 2009. This innovative estate is certified as **organic** in 2010, and becomes a member of **VDP** in 2012.

Weingut Heitlinger owns 42 hectares of top class vineyards, a significant portion of these are considered to be **Erste Lagen (Grand Cru)** by the VDP association, plants with Riesling and the Pinot Trio: Pinot Noir, Pinot Gris, and Pinot Blanc. Next to the winery, Heitlinger owns a famous restaurant – no surprise the wines are so gastronomic and food-friendly.



The famous "Grand Cru" Tiefenbacher Kapelle vineyard which overlooks the Karichgau valley. Other "Grand Cru" owned by Heitlinger includes: Tiefenbacher Spiegelberg, Tiefenbacher Schellenbrunnen, Odenheimer Koenigsbecher, Eichelberger Kapellenberg, and Hilsbacher Eichelberg.

Pinot Family under the Sun



Baden is home to Pinot Gris and Pinot Noir, members of the Pinot family. Baden is the only wine region in Germany in which Pinot Gris is grown on Erste Lagen (Grand Cru) sites.

Pinot Gris, known as '**Grauburgunder**' locally in Baden, is the star of the region. Currently, Germany is the third largest producer of Pinot Gris, behind only Italy and the United States. Pinot Gris is a natural mutation of Pinot Noir, producing white wine that is soft and gently perfumed, with more substance and colour, usually reminds people of pear, melon and peach.

Pinot Noir from Baden is Germany's answer to the New World's Pinots. Thanks to the warm and sunny weather, Baden Pinot is structured, deep-coloured and perfumed, with a wild spectrum of red fruits from raspberry, strawberry to sour cherry!

In Heitlinger, Pinot Gris and Pinot Noir have extra personalities and expression given the delicately use of oak. Wines produced are full bodied and with strong characters in this warm region. Heitlinger wines impress with its high **purity of fruits**, **intense flavours of minerals**, influence of wide yeast fermentation, and the judicious use of oak aging in some of its wines to create the optimum texture and complexity.

What is VDP?

The VDP association is the most influential and prestigious wine grower association in Germany. Currently, the VDP has only 197 members, which represent less than 4% of the total wine production in Germany.

Regulations set by the VDP members on site selection, yields, and must weights are much higher than those required by the German wine Law.

The Basic Wines

We have selected two exceptional entry level wines from Weingut Heitlinger. Friendly and easy-drinking, they are ideal wines for casual drinking or group dinner.

2013 Pinot Gris “Spicy Stone” @ \$160

“un-oaked, ripe but refreshing...” - DECO tasting team

Grape: 100% Pinot Gris

Tasting Note: “Spicy Stone” is a refreshingly un-oaked Pinot Gris. Ripe and powerful on the nose, it is full of fresh fruits, spices and grape skin aromas. An intense and detailed wine, the low acidity and full bodied nature of the wine makes it the perfect companion of seafood, chicken, salad, or just on its own.

Award: Gold Medal, AOC Baden

2012 Pinot Noir “Mellow Silk” @ \$160

“Simple yet pleasing. Less is more!” - DECO tasting team

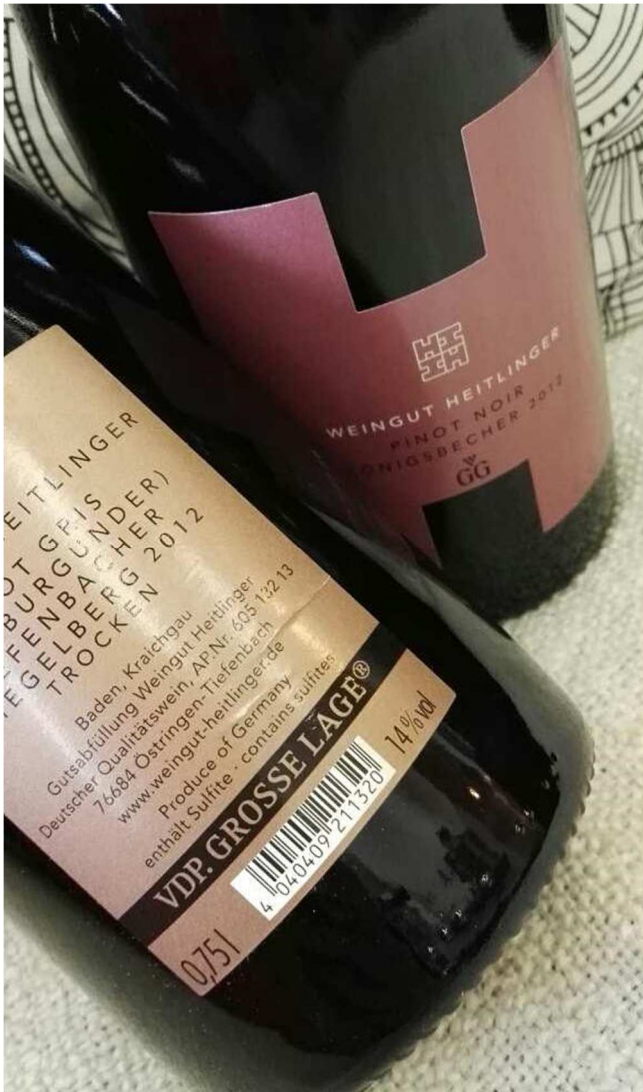
Grape: 100% Pinot Noir

Tasting Note: “Mellow Silk” is a pleasing simple Pinot Noir. Serve this little beauty 30 mins after opening the bottle! Red fruits, sweet spices, and brown sugar on the nose. Full and firm in the mouth, finishes with refreshing acids and a nice faint grip of tannins. Drink alone, or with *char-siu* pork, roast goose, together with noodles.



The Two Grosses Gewächs

Here are two Grosses Gewächs from the Pinot family: Pinot Gris (white) and Pinot Noir (red). Grosses Gewächs is the German classification system similar to "Grand Cru" in Burgundy. Since 2012 vintage, the “Grand Cru” wines by Heitlinger have obtained the Grosses Gewächs status.



2012 / 2013 Pinot Gris “Spiegelberg” Grosses Gewachs (GG / Grand Cru) @ \$280

*“luscious, powerful, rather like a top Burgundy...”
DECO tasting team*

Grape: 100% Pinot Gris

Wine Making: Flagship Pinot Gris of Weingut Heitlinger, made with grapes from the steepest south-facing pitches of the Grand Cru vineyard **Tiefenbacher Spiegelberg**. The soil is limestone gypsum, formed from maritime sediments 170 million years ago. After fermentation, 1/3 of the wine is aged in large oak casks, 1/3 in small oak barrels, and the rest in stainless steel tanks.

Tasting Note: Luscious and powerful wine which reminds one of the top Crus of Burgundy. It offers a wide range of minerality, spiciness, and very ripe fruit of pear, red apple, honey, with nuances of walnut and high quality oak. Fermented to extreme dryness (<2 g/l residual sugar), this is powerful but elegant, with nice acidities and structure making it a good companion to white meat dishes like roast chicken, fish, or soft cheeses.

Annual Production: 3,000 bottles

**2010 / 2011 Pinot Noir
“Königsbecher” Grand Cru @ \$280 2012 Pinot
Noir "Königsbecher" Grosses Gewachs (GG /
Grand Cru) @ \$300**

“Forget about all the over extracted and oaked New World Pinots!!” - DECO tasting team

Grape: 100% Pinot Noir

Wine Making: Königsbecher, or the “King’s cup” in English, is a steep and protected site at the lowest altitude of all Heitlinger vineyards. This site has a warm microclimate which is perfect for Pinot Noir. The soil is red stones, formed 290 million years ago with lime and clay. After meticulous selection in the vineyard, the grapes were crushed, and macerated for 6 days. Fermentation by nature yeast, 60% of the wine is aged in large wooden cask, the rest in 1-2 years old barrique.

Tasting Note: Dark cherries and sappy red fruits, forest floor, spices, and cinnamon. There is good oak integration in the wine which combines well all elements: elegance, power, and varietal characteristics. Fermented to extreme dryness (<2 g/l residual sugar), this will go well with many red meat dishes like smoked meat, roasted duck/goose, and a simple grilled prime steak.

Annual Production: 10,000 bottles

Award: Against many Grand Cru Burgundies, the 2009 vintage of the wine was voted “World’s Top 10 Pinot Noir” in an international tasting judged by Tim Aktin MW, Jancis Robinson MW, and many other profiled wine professional.

The Top Cuvee

The two top Cuvées by Weingut Heitlinger are named Black and White Tie. “Cuvées”, blends of several grape varieties, are popular and traditional in the Southern part of Germany (Baden, Wuerttemberg).

The premium Cuvée “White Tie” is a combination of four different grape varieties selected from the best sites of the winery; while “Black Tie” is a combination of three. After wild yeast fermentation and malo-lactic fermentation, the wine is aged in small French oak barrels for 18 months.

2011 White Tie, Premium Cuvées @ \$380

“Intense, smooth, vibrant, deep and expressive...” - DECO tasting team



Grape: 40% Pinot Gris, 40% Pinot Blanc, 15% Auxerrois, 5% Chardonnay

Tasting Note: A deep and complex wine. Seamlessly smooth on the palate, the new oak is well integrated and swallowed by the ripe fruits. An intense palate of ginger, honey, pear and pineapples. A unique wine which goes well with white meat, spicy and savory dishes.

Annual Production: 1,200 bottles

2011 Black Tie, Premium Cuvées @ \$380

“deeply sensational fruits...” - DECO tasting team



Grape: 80% Lemberger 10% Pinot Noir, 10% Cabernet Sauvignon

Tasting Note: Rich, full-bodied, structural and with good acidity, length and width. Starting to enter its drinking window, the deeply sensational fruits and delicate acidity from Lemberger makes this wine to be arguably a better match than many Pinot Noir to many rich Chinese dishes such as roasted goose.

Annual Production: 1,200 bottles