

WHITEWATER VALLEY WINE SOCIETY
November 2024 Tasting
A Presentation of German Wines
David Wright of David Alexander Wine Merchants

This month we welcomed David Wright, owner of David Alexander Wines. They are an importer, wholesaler and retailer of wine. Founded in 1982, they originally traded in Maidenhead. Like many other retailers, they now trade online. Whilst they offer mainstream wines (those that are popular and ubiquitous) they also like to find gems that are not on every high street. Wines that reflect the personality and character of the winemaker and their region. David is keen to entertain and educate those willing to explore the world of wine and he was keen to present wines to our members. One of David's speciality areas is Germany and as we had not had a German wine evening for some years it was the wines of that country that were selected for this tasting.

Unusually, our tasting started with three red wines, the first of which was a **Villa Wolf Pinot Noir 2022** [13%, £14.00] made from grapes bought in by the winemaker in the Pfalz region. It had a typical bright cherry red colour and was light and translucent. This was an elegant easy drinking wine that had complex flavours of cherries and dark berries with soft tannins and a smooth finish.

It was followed by another wine, this time from the winemaker's vineyards - a **Furst Tradition Pinot Noir 2021** [12.5%, £33.85] that was similar in colour to the previous wine. When first tasted this seemed more acidic by comparison but slowly in the glass developed to reveal cranberry, redcurrant and raspberry flavours accompanied by complex fruit and spice with silky-smooth tannins. It was a fine wine to savour with food!

Our final red wine was a **Villa Wolf Dornfelder 2023** [10.5%, £14.00] that had a darker colour and consistency than the two previous wines, from a grape developed from four classic varieties. This was medium-bodied and medium-dry giving a hint of sweetness on the palate, accompanied by flavours of plums, cherries, dark fruit and chocolate. It would go well with cheese or a summer pudding.

Our next three wines were Rieslings. The first was a **Prum Solitar Dry Riesling 2023** [11.5%, £14.50] vinified at the vineyard from bought grapes grown on the steep and rocky banks of the Mosel. It had a very pale colour and lacked the 'petrol' aroma often associated with this grape. There were scents of apricot and peach and a delightful freshness on the palate. This was an easy drinking, well-balanced wine with mineral elements.

The next wine was a **S A Prum Bernkasteler Lay Riesling Grosses Gewachs 2017** [12.5%, £41.30] made with grapes from the winemaker's own vineyards. This wine had a more golden colour with a hint of 'petrol' on the nose and aromas of honey and peach. The palate was fresh, crisp and dry, well balanced with a hint of sweetness, herby undertones and a long finish - a wine for that very special occasion?

The final wine of the trio was a **S A Prum Wehlener Sonnenuhr Riesling Kabinett 2019** [9%, £28.25] that had a very pale colour. There were however, intense aromas of stone fruit and citrus and mineral notes leading to a fresh and clean palate and just a hint of sweetness.

Our two remaining wines were from Sauvignon Blanc grapes. The first was an **Oliver Zeter Sauvignon Blanc Fumé 2022** [13%, £26.00] that had a pale lemon colour with citrus, stone fruit, honeysuckle and grassy aromas. It was multi-layered with some weight and freshness; it was well balanced with regard to fruit and acidity so not immediately identifiable as of this grape variety.

Our evening ended with an **Oliver Zeter 'Sweetheart' Late harvest Sauvignon Blanc 2023 [50cl]** [7.5%, £15.00] made from late harvested, very ripe grapes. This again had a very pale colour and sweet fruit aromas. Despite being very sweet on the palate there was a pleasant, elegant freshness and a lingering finish.

Members' thanks go to David for his well-informed and well-presented, interesting tasting reminding those present of some of the delights of German wines that were fresh and flavoursome despite the lower alcohol content!