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Lorchhäuser Seligmacher Riesling QbA 2015 **18**

Grey slate with quartzite. Both selected yeast and spontaneous ferment in tank. 7 months on lees. Old vines (50+ years).

Like the Schlossberg 2015, the more complex mature character is starting to show already, suggesting this will peak more quickly than the 2016. Oily, spicy and generous with pear and orange flavours and still fabulous freshness. There's more spice here than on the 2016, more breadth and more immediate pleasure. But still has a long way to go. Amazing combination of richness and precision, with a very long spicy finish. (JH) Drink 2017 - 2027

Lorcher Krone Riesling QbA trocken 2015 **17.5**

Grey slate with chalk subsoil. Both selected yeast and spontaneous fermentation in tank. 7 months on lees. Old vines, some from 1955.

First impression is more in the orange spectrum, but also spicy yellow plum richness. Perfect fruit: the aromatic quality of apricot but the precise freshness of citrus. Full in the mouth and balanced by terrific freshness. Already showing some complexity, with a firm, dry texture, but so much more to come. Riper and broader than the 2016 but the acidity is mouth-wateringly well judged. Great length. The 2015 and 2016 vintages of this wine are a great lesson in vintage character. The riper 2015 is already showing a tiny hint of kerosene character and I am not sure it will age as well as the 2016. (JH) Drink 2017 - 2024

Lorcher Schlossberg Riesling Auslese 2015 **17.5**

Not particularly aromatic and more stone fruit than citrus on the nose, plus a light touch of herbs and an inviting stony/dusty quality. On the palate, intensely sweet and achingly pure with lemon oil and apricots and mouth-watering lemony freshness, the ripeness of fruit more evident in the mouth than in the aroma. Viscously rich with fabulous intensity and length but all kept in check by the stony aftertaste which is almost more texture than flavour. (JH) Drink 2020 - 2035

Lorcher Schlossberg Riesling QbA 2015 **17**

Grey slate with quartzite, warmer site than Seligmacher. Both selected yeast and spontaneous ferment in tank. 7 months on lees. Old vines, some back to 1938.

Already showing some development - a spicy, stony mineral quality that is leading towards TDN. Tastes sweeter than the 2016 but still more in the medium dry rather than sweet category. Generous in its fruit, almost a little tropical, rounded but fresh. Riper and less well-defined than the 2016 but delivers its pleasures more easily. (JH) Drink 2017 - 2025

Lorcher Schlossberg Riesling Spätlese 2015 **17**

The wine seems to be developing more quickly than I think the 2016 will do, if the aroma is anything to go by. Spice and warm minerals, gloriously viscous on the palate with richness and freshness in perfect harmony but without the linearity and precision for a really long life. But delicious in the medium term. (JH) Drink 2018 - 2025

Wisperwind Lorcher Riesling QbA off dry 2015

17

See the 2017 note for an explanation of the name of this wine. From sites in Pfaffenweis, Bodenthal and Kappelenbert. Slate and quartzite. Both selected yeast and spontaneous ferment in tank. 7 months on lees.

The first striking impression is the viscosity and richness in the mouth, even with very clear, fresh citrus fruit. Like the 2016 it has a creamy character but also lovely bright, vigorous orange flavours. Not quite as salty as the 2016, riper, richer but still fresh and very impressive. The two vintages are very different but equally good. (JH) Drink 2017 - 2024

Kiedricher Riesling QbA trocken 2015

16.5

From Klosterberg and Sandgrub. Sandy loess and loam, partly with quartzite and clay. Both selected yeast and spontaneous ferment in tank. 7 months on lees.

As with the pair of Lorcher Rieslings (2015 and 2016), there seems to be a little more CO₂ on the 2015 of this wine than on its 2016 partner. Lovely ripe apple and pear, with a citrus undercurrent. A touch of spice. More typically Kiedrich than the 2016? Full and relatively luscious in the mouth. Lots of pleasure though probably won't have the longevity of the 2016. (JH) Drink 2017 - 2022

Lorcher Riesling QbA trocken 2015

16

From Kapellenberg, Bodenthal, Schlossberg and Krone. Slate and quartzite soils. Both selected yeast and spontaneous ferment in tank, 7 months on lees.

Although you can still see the stony/dusty character of this more mineral-styled wine, it has more immediate ripe fruit than the 2016. Riper citrus and apple but also a certain herbal character. Gentler than and not quite as persistent as the 2016, fuller/broader in the mouth but a little less intense at its core. (JH) Drink 2017 - 2022

Rheingau Riesling QbA trocken 2015

16

From sites in Lorch, Eltville, Hattenheim and Kiedrich. Loess, clay, slate and quartzite soils. Selected yeast, fermented in tank, 6 months on lees.

Some CO₂ still visible in the glass - more so than in the 2016. There's riper citrus character here than on the 2016, more like creamy lemon, but still very precise. Fuller and a little more rounded on the palate than the 2016 - the effect of vintage and an extra year in bottle. Softer on the finish and just as persistent but not quite as intense or tightly furled as the 2016. (JH) Drink 2016 - 2019