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Lorchhäuser Seligmacher Riesling QbA 2016

18

Grey slate with quartzite. Both selected yeast and spontaneous ferment in tank. 7 months on lees. Old vines (50+ years). RS 13.2 g/l, TA 7.1 g/l.

Pretty subtle on the nose, with delicate notes of pear and citrus and a hint of smoke and spice - perhaps just slightly reductive, or it could be the spontaneous ferment. A touch herbal. On the palate, an oily, almost savoury fruit character but still with a fine citrus freshness. Spicy and complex already. Spicy minerality but still with ripe fruit. Real intensity without loss of precision. Stunning depth and length and perfect balance. The balance is so good that you could drink it now but there is much more to come if you can wait. (JH) Drink 2018 - 2030

Lorcher Schlossberg Riesling Spätlese 2016

18

Grey slate with quartzite, warmer and more wind protected than Seligmacher. Both selected yeast and spontaneous ferment, 7 months on lees, all in tank. TA 8.2 g/l, RS 78.3 g/l.

Eva Fricke recommends tasting this from a burgundy glass, so I obey. Herbal and limey on the nose, beautifully fragrant, with air it shows a much more mineral character so the fruit is in the back-ground. There's something very aromatic here, almost a hint of balsam, a spicy mineral character that is really hard to describe: oily, mineral and very complex, very much not primary fruit. On the palate it is sweet but super-fresh, thus on a knife-edge of sweetness and acidity. On the palate, there's a generous honeyed richness that does not suffer by the fact that it has now warmed up in the glass. Glorious harmony and showing so much complexity already that I think you could broach this quite young even though it should also have a long life. A long, citrus-honey aftertaste. (JH) Drink 2018 - 2031

Lorcher Krone Riesling QbA trocken 2016

17.5

Grey slate with chalk subsoil. Both selected yeast and spontaneous fermentation in tank. 7 months on lees. Old vines, some from 1955. RS 7.1 g/l, TA 8 g/l.

Peach and mirabelle ripeness on the nose, but still with a cool slaty citrus elegance. But there are fresh herbs too. The nose suggesting an invitation to greater depth. On the palate, fabulous sour-citrus and herbal freshness and then the salty quality kicks in on the finish. Deep and powerful but still with precision and refinement. Great length. (JH) Drink 2018 - 2026

Lorcher Schlossberg Riesling QbA 2016

17.5

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. RS 22.1 g/l, TA 7.8 g/l.

This has definite stony mineral notes but also pear and grapefruit layers. This is off dry and perfectly balanced so that there's a combination of creamy texture, crisp citrus freshness and a long fruity finish, with creamy peach. There's also an oily spiciness that I so often find with slate and Riesling, though more often in Austria than in Germany. Deep and long and so juicy, and a long way to go from this deliciously primary moment. (JH) Drink 2018 - 2030

Lorcher Schlossberg Riesling Auslese 2016

17

Both selected and ambient yeast, fermented in tank, 7 months on lees. Soils are slate with quartzite and warmer than the Seligmacher vineyard. RS 100 g/l, TA 6.4 g/l.

More immediately aromatic and fruity on the nose compared with the 2015. Citrus and mango and apricot but even that does not cover the minerality that underlies the fruit. Rich and viscous and the texture seems less complex than in the 2015 though it could just be its youthful state. This seems sweeter and more peachy on the palate and not quite as vibrant as the 2015, which is not what I had expected from the other pairs of 2015/2016 Eva Fricke wines. Very pure but relatively simple at the moment. Needs time. (JH) Drink 2021 - 2032

Wisperwind Lorcher Riesling QbA off dry 2016

17

This is named after a local wind that blows in Lorch. Eva Fricke explains 'It is a mountain wind, which blows at night or early in the morning down from the Lorcher Wisper Valley. It occurs in calm, windless and cloudless high-pressure weather conditions. The mountain wind emerges when deeper air layers on the slopes of the Taunus chill out due to the height and the Taunus' open geological width. The much colder, thicker and therefore heavier air then flows from the slopes of the Taunus heights down into the Lorch Valley towards the Rhein River. ... The air is rough, smells of salty algae, and it creates loud spherics when the Wisperwind hits the air mass on the Rhein River. I experience the Wisperwind as a very intense weather phenomenon and when I am standing on the steep slopes of Lorch or Rüdeshheim and close my eyes, then wind, spherics and salty smell of water make me feel at home and imagine standing on the shore of the North Sea [Eva comes from Bremen].' From sites in Pfaffenweis, Bodenthal and Kappelenbert. Slate and quartzite. Both selected yeast and spontaneous ferment in tank. 7 months on lees. RS 17.9 g/l, TA 8.6 g/l.

Distinctive aroma that has both a creamy character and a dry stony note. Citrus and greengage fruit. Gorgeous creamy richness on the palate while retaining excellent freshness. Then that salty character clear on the finish. Terrific wine that marries richness, rounded texture, fullness in the mouth and still mouth-watering freshness. Masterful. If I had tasted this blind, I would have said it was fermented or aged in big old oak, but according to the tech sheet, this is not the case. (JH) Drink 2018 - 2024

Kiedricher Riesling QbA trocken 2016

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. RS 8.1 g/l, TA 9.2 g/l.

Dusty, almost chalky lemon aroma and a mineral stony overlay to the subtle grapefruit notes. Green apple too. Zesty and very salty on the palate, even though this is from Kiedrich not Lorch. On the palate there's a streak of orange and clementine and even a touch of pith to the texture, adding to the length by giving texture. Almost a little chewy but still utterly pure and full of energy. Arrow-like persistence. Already in perfect balance but sure to get more complex in bottle. (JH) Drink 2018 - 2026

Lorcher Riesling QbA trocken 2016

16.5

From Kapellenberg, Bodenthal, Schlossberg and Krone. Slate and quartzite soils. Both selected yeast and spontaneous ferment in tank, 7 months on lees. RS 9.7 g/l, TA 8.3 g/l.

Dusty, stony citrus elegance to the aroma. More power than the Rheingau Riesling and a little more fruit weight but with a definite salty, dry finish, the acidity in perfect harmony with the residual sugar. Pure and crisply ripe with a long finish and that saltiness adding to the mouth-watering effect of the acidity, even a hint of orange pith. Piercing precision. You could drink this now but I'd wait at least another year. (JH) Drink 2018 - 2026

Mellifluous Elements Rheingau Riesling QbA off dry 2016

16.5

50% Kiedrich, Walluf, Frauenstein, 50% bought-in grapes. Loess, clay, slate and quartzite. Fermented in tank with selected yeast, 6 months on lees. RS 14.3 g/l, TA 8.8 g/l.

Peach and pear fruit on the nose. Gently off-dry and beautifully balanced. With orange and apricot and spice on the palate, lovely breadth and generosity in a difficult vintage. Long, spicy finish. Rounded, juicy and still mouth-watering. Focus on fruit rather than minerality here but still that precision that characterises Eva Fricke's Rieslings and there is a certain mineral quality to the texture. Very appropriately named. (JH) Drink 2018 - 2024

Rheingau Riesling QbA trocken 2016

16

From sites in Lorch, Eltville, Hattenheim and Kiedrich. Loess, clay, slate and quartzite soils. Selected yeast, fermented in tank, 6 months on lees. RS 7.3 g/l, TA 8.8 g/l.

Tight, lime-fresh aroma, very precise. On the palate, richer and more fruity than I expected, peachy first impression but the super-crisp citrus acidity is the structuring kernel within the flesh of the peach. Utterly mouth-watering and just a little stony on the finish, giving a balanced, dry aftertaste. (JH) Drink 2017 - 2020