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2024

GERMANY

INDENT OFFER

As always, we are extremely excited to present our indent offer of some of the world's finest white wines; the dazzling German Rieslings from the 2024 vintage. The wines we are able to present are absolutely breathtaking, but you will notice that this year's offer is significantly smaller than usual. German vineyards in 2024 suffered the most extreme frost damage in at least 40 years. This was catastrophic for many growers like Dönnhoff, who had losses of 80-90% per vineyard!

The top growers have an overwhelming drive to pursue quality above all else, which sometimes meant sacrificing a startling amount of fruit, even after you've already lost quantities to frost. The result is tiny amounts of a truly great vintage. To produce these wines estates often had to mercilessly declassify fruit from that site. We have only one or two cases of many cuvees, and a lot were not able to be produced at all this year. Due to these miniscule yields, there are also some new wines and some fantastic estate Rieslings, where fruit had to be declassified and blended across sites in order to have enough.

This is a vintage for lovers of precision, elegance, finesse and delicacy in their Riesling. There is virtually no excess of ripeness and power like we have seen more commonly in the hot years. These wines demonstrate their place of origin with triumphant clarity, with the greatest vineyards clearly demonstrating their superiority. The best Rieslings of 2024 are a triumph of levity and intensity, and are compelling different from other recent excellent vintages.

*The 2024 German Rieslings are expected to land December 2025.
Quantities are extremely limited and may need to be allocated.
Payment is not due until arrival.*

- John Caro & Regan McCaffery



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2024 GERMANY INDENT OFFER

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WINE ORDER FORM	QUANTITY	PRICE* (In mixed 6+)
Fritz Haag Riesling 2024		\$34.99
Fritz Haag Brauneberger Juffer Riesling Kabinett #03 2024		\$44.99
Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese #7 2024		\$59.99
		\$54.99
Willi Schaefer Wehlener Sonnenuhr Riesling Kabinett 2024		\$74.99
Willi Schaefer Graacher Himmelreich Riesling Kabinett 2024		\$74.99
Willi Schaefer Graacher Domprobst Riesling Kabinett #3 2024		\$74.99
Willi Schaefer Graacher Domprobst Riesling Spätlese #5 2024		\$120.00
Dönnhoff Riesling Tonschiefer Trocken 2024		\$49.99
Dönnhoff Riesling Roxheimer Höllentpfad Erste Lage Trocken 2024		\$72.99
Dönnhoff Riesling Dellchen Grosses Gewächs Trocken 2024		\$165.00
Dönnhoff Riesling Niederhäuser Hermannshöhle Grosses Gewächs Trocken 2024		\$165.00
Dönnhoff Riesling Oberhäuser Leistenberg Kabinett 2024		\$54.99
Dönnhoff Riesling Oberhäuser Brücke Spätlese Monopol 2024		\$100.00
Dönnhoff Riesling Niederhäuser Hermannshöhle Spätlese 2024		\$100.00

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"German Riesling is the greatest wine on the planet. We have to pay a bit more than we used to for these wines, but there are no other wines in the world more worthy of your money than good German examples. Even when I open an entry-level estate-grown wine from a top producer I can't even believe how much intricacy, persistence, terroir-transparency, and aging capacity the wine has. And with the exception of a handful of elite producers, even the apex of most of these grower's portfolios is "touchable" by virtually any wine lover. It goes without saying that this makes German Riesling more approachable than any of the other classic wine categories of the world.

The best 2024 Rieslings of all the myriad categories dazzlingly combine intensity of aroma and flavour with lightness of body — perhaps my favourite trick that wine is capable of, and arguably the epitome of what makes German Riesling distinct and unique. Many of my favourite wines of 2024 feature the word "Kabinett" on the label, and the best amongst them are absolute fucking showstoppers. Whether dry, off-dry, or residually sweet, they are electric, thrilling, crystalline, gossamer, excruciatingly flavourful, and — particularly when from the Mosel or Saar — virtually fruitless with nuances that instead channel rocks, vapours, and dreams. At the top level they tattoo themselves into the tongue with their unyielding saltiness and distinguish themselves from their '21 counterparts by being even more compact, dazzlingly pixelated, and precarious in their sense of harmony."

- Metrovino, Al Drinkle



2024 MOSEL VINTAGE REPORT

2024 is a truly great vintage in the making! It yielded stunningly light-footed wines with a rarely seen combination of inner density and precision at the top. Despite the challenges of the growing conditions, the modest sugar density, the resulting wines in 2024 are simply breathtakingly good at the top. They have all the refined and subdued elegance and freshness of Riesling but, far from being thin, the wines show an incredible sensation of inner density, which gives them focus and persistence.

Spring 2024 unfortunately saw an exceptional episode of frost which ravaged yields, particularly in the Saar and the Ruwer. This spell of frost proved exceptional on two accounts: It happened on two consecutive days (and the second day proved "the killer") and it followed a highly unusual pattern. Normally, the frosty air "flows down" into side valleys and affects the bottom part of vineyard hills where cold air can accumulate. Not in 2024: The mass of cold air was so big that it somehow "got stuck" above the warmer air sitting in the Mosel valley and its side valleys. The result was that the UPPER parts of the vineyards hills were more affected. This led above all to terrible losses of 75-85% in the Saar and the Ruwer.

Fortunately, the rest of the spring was much less eventful. The summer turned out to be extraordinary in that the weather was simply "normal," with plenty of water, good sunshine, and no heat waves. This "normal" summer meant that the grapes developed steadily. By early September the sugar concentration measured in the grapes was lower than in 2023, 2022, and 2020, but higher than in 2021. The slow progress of ripening meant that harvest proved a comparatively late affair (compared to recent years). The defining factor of this vintage was to be the cool during the harvest, which took the stress away but created the challenge to get the ripe grapes needed for the top dry wines and the Spätlese. The cool weather virtually prevented the development of botrytis. As one grower noted "2024 may be a cool vintage by modern standards and just average by old standards!"

The 2024 wines already offer some fruity and herbal presence, but everything is still quite subdued and work in progress: They will need time! Much of the (very little) Spätlese-level fruit was devoted to the production of dry wines, which are light-footed, hugely precise, and often bone dry. These wines are superbly pure and clean. The fruity and sweet wines are all very much in line with the expectations linked to their Prädikat. The bulk of the production is at Kabinett level, some decided not to produce any Auslese and upwards wines at all: "When the conditions are not there, there is no point in forcing nature." Yields were rather low in the Mosel and even frightfully low in the Saar and Ruwer. This meant that specific wines were often produced in far lower quantities than usual, and others were not produced at all.

2024 is a must-go-to vintage for lovers of classic and ethereal Mosel lightness and elegance! The sweet spot of the vintage is Kabinett, which can be as bright as in the finest vintages. The resulting wines are simply magic, lovers of finesse should really plunge on the finest 2024s. If Spätlese is your thing, the finest from 2024 exhibit a great sense of brightness and lightness which we have rarely seen on this level for many years. If a bit more cream and riper acidity than Kabinett is really what you admire in fruity Mosel Riesling, then these (rare) Spätlese from 2024 should be on your radar. All wines are, if anything, made from fruit picked at the bottom end of the sugar concentration for their level and, unsurprisingly, the resulting wines show the true elegance of Mosel Riesling at all levels.

Readers should also keep dry Riesling on your radar: The high-end dry wines tasted so far have shown remarkable elegance and intensity. The only real downside to 2024 is that the top wines will be rarer than usual given the impact on yields. The frost killed the yields but not the quality, and it is quite stunning. But it means quantities are going to be tiny as well. Speed will be of the essence!

- Mosel Fine Wines

WEINGUT FRITZ HAAG



The beginnings of the Fritz Haag vine yard on the Moselle are so long ago that they can no longer be specifically dated. The first record of the Fritz Haag estate is from 1605, with the Haag family having continuous ownership since that point. Located in the heart of the Middle Mosel, Weingut Fritz Haag is the flagship winery of the village of Brauneberg, ('brown mountain') a reference to the color of the slate soil in this area of the Mosel). It is famed for its world-renowned vineyards "Brauneberger Juffer" and "Brauneberger Juffer Sonnenuhr." The terrifyingly steep hillside has been revered as a top vineyard site since Roman times (it was the Romans who first cultivated wine grapes in the Mosel valley). For centuries, Brauneberg wines have been the most celebrated of all Mosel Rieslings. These exceptional Grosses Gewächs, have historically produced many of Germany's greatest Rieslings.

Fritz Haag Riesling 2024 - \$34.99

"This off dry wine surprises me every year. I keep thinking that it should be a completely ordinary estate wine, and every time it sets a new benchmark in the estate wine sector. All hand-picked, all from steep slopes. Every year one of the country's stars in the estate wine sector. A good portion of the wine comes from the Mülheimer Sonnenlay and the Brauneberger Klostergarten, as well as from the Juffer and Monzeler Kätzchen, so top-notch material. This estate wine from Oliver Haag is a sure bet every year; always bright and fine. Great slate spice, white pepper and white peach, with a hint of green pear among them. All estate fruit, totally clean, and the citrus notes are kept in check, by no means dominating. This is a very fine wine, crystal-clear and focused. Oliver Haag is becoming increasingly focused, serious, and a bit more sophisticated, even in the base wine, which, however, also performs far above its class. Many would be happy if they could sell such quality as a local or single-vineyard wine."

92/100 Heiner Lobenberg



Fritz Haag Brauneberger Juffer Riesling Kabinett #03 2024 – \$44.99

"A dreamy nose! So incredibly delicate and full of finesse. 2024 is the year of all the Kabinett wines, because we have both playful, slender fruit and this crisp stoniness and freshness. Smoky flint on the nose alongside lemon tart and white blossoms. Here, too,

Oliver's approach to continually reducing residual sugar is evident; here, too, it doesn't come down to opulent sweetness, but rather relies on very fine, light fruits without any impact. Finesse and purity are increasingly THE theme with Oliver; it's a far cry from deep-yellow, exotic Kabinetts, which could be graded Spätlese wines. No, almost the opposite. It's very delicate and delicate, dance-like, and in 2024, so incredibly drinkable that it fizzes. The vibrant acidity gives the Juffer Kabinett such a fresh kick that you can hardly spit it out when tasting it. There's relatively little residual sugar in the mouth; it actually has a somewhat off-dry taste.

The wine is incredibly fine, minerally, and perfectly integrated. Simply a joy. The bottle will always be empty with such a chic and stimulating wine."

94-95/100 Heiner Lobenberg

"Lots of spontaneous-fermentation semi-stink! Then very pure fruit. RS 45 g/l. Not nearly ready; far too cheap!

Drink 2027-2040"

17/20 Jancis Robinson



Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese #7 2024 – \$59.99

"Here in the Sonnenuhr, we simply have more punch, more power, a greater intensity. What magnificent fruit, radiant, explosive, deliciously exotic. Yellow kiwi and passion fruit, yellow peach and quince pear. Rich and yet so infinitely fine, with this magnificent acidity. Reminds me of 2004 in cool finesse. This is a pretty perfect combination of elegance and fine ripeness, not overpowering, but crisp and to the point. A brilliant wine, a Spätlese for carefree enjoyment at its best. That's exactly what a Spätlese should be; it's outstanding."

95-96+/100 Heiner Lobenberg

"This very silky and elegant Spätlese glides over your palate in spite of its abundant acidity. The freshness of a mountain stream is married to succulent flavors of mandarin oranges and white peaches. Very long, filigreed finish. Drink or hold."

94/100 James Suckling, Stuart Pigott

"Introvert and extremely tense and juicy. RS 75 g/l. Granny Smith apples but it should turn into something exciting. Drink 2029-2042"

17/20 Jancis Robinson

WEINGUT WILLI SCHAEFER



"Christoph Schaefer was all smiles, as soon as we started talking about his 2024 vintage: "I know many of my colleagues suffered dearly at the cost of this huge spell of frost which hit our region. We were hardly affected by it in our steep vineyards overseeing the river, but we experienced a heavy hailstorm just a week after the frost. This affected one-third of our vineyards and had an impact on our yield. The other thing which defined the vintage for us was the spell of cool weather during flowering, as this led to very varied moments of flowering and grapes with very different degrees of ripeness during harvest. Our harvest lasted from the end of September until mid-October and was not very easy. The weather and the predictions kept changing all the time and you had to be quite flexible and adapt all the time. Due to the long flowering, we had to do several passes through every vineyard to get grapes with the right level of ripeness. Fortunately, the weather was basically cool so the pressure from rot was minimal. But it also meant that Oechsle degrees did not really improve much during the harvest, and we harvested very little Spätlese fruit. But I don't complain at all, on the contrary: The 2024 vintage produced some stunning wines, light as a feather, yet at the same time incredibly intense thanks to the huge levels of dry extracts in the grapes. I love this vintage, which is so unique to the Mosel!"

The DNA of the vintage meant that the Estate has a smaller collection than in normal vintages. There is only one regular Spätlese (the Domprobst #05) and a small lot from the Himmereich. The collection might be small, but the wines are no less great, on the contrary, they are simply a success from top to bottom. The Kabinett wines are some of the finest ever made. The Domprobst Spätlese is a stunner of elegance and precision. And if you are in the mood for a "small" wine, there is nothing small about the incredibly elegant dry Graacher Riesling. Once again, this Estate sets the standards for Riesling precision and elegance. May the battle to grab some bottles begin!"

- Mosel Fine Wines

Willi Schaefer Wehlener Sonnenuhr Riesling Kabinett 2024 - \$74.99

"No drama here. Instead, this sleek beauty creeps up on tiptoes and gently weaves its way into your heart with its floral lightness of body. In spite of the juiciness on the mid-palate, it retains wonderful delicacy in the long, crisp, wet-stone finish. Drink or hold."

94/100 James Suckling, Stuart Pigott

"From a 0.24-hectare plot located at the bridge on the premier level of this world-famous cru. The 2024er Wehlener Sonnenuhr Riesling Kabinett is a fruity-styled wine with a beautiful nose of apricot blossom, spices, fine herbs, ginger, white flowers, brown sugar, and smoke. The wine develops a juicy and subtly creamy feel on the palate and leaves a superbly playful, light-footed but intense feel of chalk, citrus, and white flowers in the long finish. This is a gorgeous expression of Kabinett in the making! Drink 2034-2054"

93/100 Mosel Fine Wines



Willi Schaefer Graacher Himmelreich Riesling Kabinett 2024 - \$74.99

"Very pure and impressively concentrated for a light-bodied Kabinett, this has fantastic elegance and a wealth of summer tree fruit and berries. Subtle spiciness makes the super-long and silky finish endlessly fascinating.

Drink or hold."

96/100 James Suckling, Stuart Pigott

"The 2024er Graacher Himmelreich Riesling Kabinett is a fruity-styled wine with a beautiful nose of white peach, grapefruit, minerals, starfruit, and smoke. The wine is superbly airy and elegant on the palate and yet, despite being light-footed, it develops a great sense of inner structure. The finish is still a touch hard at this early stage, but the finesse and precision are already remarkable. This will benefit hugely from a few years of bottle aging to allow all the elements to integrate. Drink 2034-2054"

95/100 Mosel Fine Wines

Willi Schaefer Graacher Domprobst Riesling Kabinett #3 2024 - \$74.99

"From the enveloping nose of peaches and wild berries to the incredible brilliance on the light-bodied palate and through the almost endless, intensely minerally finish, this is an overwhelmingly expressive Mosel Kabinett.

Drink or hold!"

99/100 James Suckling, Stuart Pigott

"The 2024er Graacher Domprobst Riesling Kabinett is a fruity-styled wine with a stunning nose made of prune, cassis, grapefruit, smoke, bergamot, whipped cream, and subtle elements of fine spices. It is hugely precise and subtly creamy on the palate and leaves a vibrating feel of ripe acidity and superbly complex fruity and spicy elements in the long finish. The aftertaste is still a touch firm but already so promising of the greatness packed into this gorgeous Kabinett at maturity. Drink 2034-2054"

96/100 Mosel Fine Wines



Willi Schaefer Graacher Domprobst Riesling Spätlese #5 2024 - \$120.00

"The 2024er Graacher Domprobst Riesling Spätlese #05 (the reference to #05 is written in small on the bottom right of the label) is a sweet wine made from fruit harvested mainly in the Gerdsgrub sector of the vineyard. It offers a superb but backward nose driven by passion fruit, plum, citrusy elements, herbs, and spices. The wine is stunningly playful and elegant on the palate. Far from being overpowering, the wine offers great tension, proves delightfully light-footed, and yet packed with subtle and complex flavors of fruits right into the long finish. Plum and cassis come through in the aftertaste and give an avant-goût of terroir finesse to come.

This is a little jewel of a Spätlese in the making! Drink 2034-2054"

97/100 Mosel Fine Wines

"This Spätlese marries deep and subtle stone fruit aromas and a touch of cassis with terrific succulence and wonderful delicacy. The subtle hint of spitz underlines this beautifully on the barely medium-bodied palate. Super-refined and precise finish that's just off-dry. Drink or hold."

96/100 James Suckling, Stuart Pigott



2024 NAHE VINTAGE REPORT

The 2024 Nahe Rieslings are a wonderful counterpoint to the 2023s. Where 2023 was peach, 2024 is lemon. Where 2023 was juiciness and fill, 2024 is aroma and svelteness. Where 2023 was luminous, 2024 is electric. Riesling lovers can take their pick of which vintage they prefer. The best dry Rieslings of 2024 undoubtedly have a hair-raising quality and carry so much thrill. They will age effortlessly.

Helmut Dönnhoff said that he had never seen such deleterious frost in his fifty-plus years as a vintner; and therefore the season that unfolded upon this premise also has no reference point. In 2024, Nahe winemakers also faced difficulties with two generations of shoots on the frosted vineyards. Post-frost second shoots produced more foliage than fruit, and that effect was supercharged by much rain. Abundance of water was very evident during my trip to the region in late June 2024. I had never seen the Nahe river with so much water; and the deluges continued. Some of the springs dotted throughout the Kupfergrube slope finally carried water again, something that had not happened in years.

Cornelius Dönnhoff said, "Canopy management was a challenge, as everything was so bushy. But the psychological challenge was worse. You knew there was going to be almost nothing to harvest, and yet you had to do the work. Financially, this is also tough, but it has to be part of the calculation." Dönnhoff reported that some fellow villagers simply discontinued work in their frosted sites because that calculation simply did not add up.

That said, the 2024 Nahe Rieslings seem like sublimations of the region, heightened expressions of crystalline fruit and aroma combined with eternal stoniness. Kabinette and Spätlesen dance on tiptoe, excite and beguile in equal measure. There was not much beyond that in terms of Prädikate. The wines combine slow ripening—due to rain as opposed to cold—with sufficient moisture that buffered acids and increased dry extract by allowing the vines to transport and retain minerals like potassium and nitrogen. Naturally, that nitrogen helped to make the ferments go through without a hitch. In 2024, aromatic development kept pace or even overtook sugar development, while acids stayed bright. This resulted in an ultra-racy, superbly thrilling style of Riesling with moderate alcohol and nuanced brilliance. As one grower put it, in 2024, "Riesling had more room for vibration."

-Vinous, Anne Krebiehl MW

WEINGUT DÖNNHOFF



Dönnhoff is one of the world's greatest wine estates, an absolute super-star of German Riesling. They are regarded as not only the Nahe's finest producer, but clearly one of Germany's very finest. Every year they produce a dazzling array of wines to suit all tastes, from bone dry to very sweet, and all marked by incredible precision and energy.

"All in all, Dönnhoff presented a beautiful collection this year. Svelteness, lightness and expressiveness are inherent. The sweet wines, where Spätlese was the highest Prädikat achieved, are on a different plane. They are otherworldly and weightless with ethereal poise. Talking about the April spring frosts, Cornelius Dönnhoff said, "The Nahe valley, from von Bad Münster almost all the way to Monzingen, was hit. We had losses of 80-90% per site. Frost hit everywhere, not just in the lowest sites, even at altitudes of 200-300 meters. It went down to -5°C on the nights of April 22 and 23. We put up candles in the Brücke site, but that was like a drop in the ocean. The year was difficult because we had to look after the shoots that did not frost. Canopy management was a challenge as everything was so bushy, but the psychological challenge was worse. We knew there was going to be almost nothing to harvest, and yet we had to do the work. Financially this was also tough, but it has to be part of the calculation."

- Vinous, Anne Krebiehl MW

Dönnhoff Riesling Tonschiefer Trocken 2024 - \$49.99

"The wine predominantly comes from the upper reaches of the Oberhäuser Leistenberg and the Oberhäuser Kieselberg, located quite close to the winery. The younger vines between Klamm and Hermannshöhle are also included, as clay slate soils dominate here as well. The vineyards sit on dark clay slate, also known as carbonate slate. In contrast to estate wines, clay slate always has a more expressive fruit expression and a more vibrant character. Essentially, clay slate is what other wineries consider Ortswein (village wine), but for Dönnhoff, it's also the entry point into the serious soil expression of the Nahe. It definitely goes beyond the estate wine category. This wild spice and stoniness from the soils. It could actually be called Oberhäuser Riesling. The 2024 is already superbly expressive in its youth, but not in its fruitiness, but rather more in its stone. It has a fascinating minerality, an extract-sweet saltiness approaching umami, which isn't overtly expressed but dances delicately on the tongue. This wine is a tremendous success for Dönnhoffs because it is the reward for extremely hard work in this frosty year; because it took so much effort to maintain this focus and finesse in the Riesling. The Tonschiefer 2024 has absolutely everything we Nahe fans could wish for!"

94+/100 Heiner Lobenberg

"VDP Gutswein. Due to frost, the fruit for this is almost entirely declassified fruit from Hermannshöhle.

Stony, smoky introduction is woven with quiet notes of fresh orange and yellow fruit. Concentrated and confident, with deep, stony shoulders supported by a taut and saline core. There's a captivating raw, rough edge to its intensity, the untamed power of a grand cru in its early stages. And all the more surprising for the zesty citrus delicacy of the lingering finish. A compelling testament to the cellarability of great sites, even in challenging vintages." Drink 2025-2033

17/20 Jancis Robinson

"Predominantly sourced in the Leistenberg, the 2024 Riesling trocken Tonschiefer VDP Gutswein is pure as well as intense on the concentrated and aromatic nose that comes like a desert of crushed blue slate and salts. This is fascinating and represents a superb terroir that has always been one of my all-time favorites when it comes to easy drinking but complex and unique Rieslings.

Mouthfilling but light, refined and elegant on the palate, this is a dense and sustainable, quite powerful dry Riesling with a long, aromatic, intense and seriously structured finish. The acidity is an electric beam but focused on fully ripe and textured fruit. There is no need to open a bottle of this classic wine all too soon. Bottled in April with 11.5% stated alcohol." Drink 2025-2040

92/100 Parker's Wine Advocate, Stephan Reinhardt



Dönnhoff Riesling Roxheimer Höllenspfad Erste Lage Trocken 2024 - \$72.99

"This combines fantastic peachy fruit with gin-like herbal complexity. That follows through on the medium-bodied palate, where restrained ripeness and racy acidity are beautifully balanced. Very long and pure finish. From organically grown grapes with Fair'n Green certification. Drink or hold."

94/100 James Suckling, Stuart Pigott

"Harvested from around 50-year-old vines on steep, south-facing Permian red sandstone. The 2024 Riesling Roxheimer Höllenspfad, was not hit terribly by frost. The very old vines bring forth notions of flinty reduction, paired with a touch of apple skin and tansy. The palate is straight as an arrow, superbly clean-cut and tingling with notes of zest and stone. (Bone-dry). Drink 2025-2040

91/100 Vinous, Anne Krebiehl MW



Dönnhoff Riesling Dellchen Grosses Gewächs Trocken 2024 - \$165.00

"The Dellchen stands on gray slate in a large depression with a terrace and amphitheater character. Due to erosion, there is a rocky, crumbly and dark-sandy crumbly layer on the slate. That's why Dellchen is a bit more powerful than the other GGs at Dönnhoff. For Cornelius, the Dellchen is the antithesis of Felsenberg. Exceptionally refined and racy, this has terrific Amalfi lemon freshness and white peach fruit on the very focused, medium-bodied palate. Incredible drive in the super-long finish. The aromatic finesse of the wild flower, peach and Amalfi lemon nose is almost as great as the textural finesse. Incredible delicacy in the super-long finish. Drink or hold."

98/100 James Suckling, Stuart Pigott

"The 2024 Riesling Norheimer Dellchen Grosses Gewächs was made in tiny quantities this year. It is from a porphyry site with shale cover. Flint, herb and lemon aromas come together in a most enticing combination. The palate is taut, svelte and luminous. Stony and fine, elegance runs through it like sunlight, heightening the citric freshness imbued with peppery, zesty savor. The 2024 is so linear and bright yet completely ripe. Corneliuss says that they picked just 1,500 kg per hectare. (Bone-dry). Drink 2025-2055

94-96/100 Vinous, Anne Krebiehl MW

"Smooth and somehow creamy on the nose. Very polished and herbal with perfectly judged fruit/acid balance. Not ready but very promising and intense." Drink 2026-2033

17/20 Jancis Robinson

Dönnhoff Riesling Niederhäuser Hermannshöhle Grosses Gewächs Trocken 2024 - \$165.00

"A masterpiece of power and elegance that has incredible lightness, yet with fantastic power in the finish. I love the delicate peach and peach blossom aromas. This carries the high acidity of the vintage beautifully, but your patience will be rewarded. Drink or hold."

98/100 James Suckling, Stuart Pigott

"The 2024 Riesling Niederhäuser Hermannshöhle Grosses Gewächs is from vines planted in 1949 on shale with some calcareous inclusions. Just 1,500 kg per hectare were harvested, about 8% less than usual. This is already luminous, even as barrel sample, with sumptuousness, poise and grace. A ripe lemon juice note flows and stays the course in a straight line, taking over and filling out the mouth and mind. Its exquisite ripeness is depicted in the most svelte shape with crystalline clarity. (Bone-dry). Drink 2025-2065"

95-97/100 Vinous, Anne Krebiehl MW



Dönnhoff Riesling Oberhäuser Leistenberg Kabinett 2024 - \$54.99

"The 2024 Riesling Oberhäuser Leistenberg Kabinett was grown on shale on this cool site. Its stony verve adds a touch of lemon zest on the nose. The palate is lightness itself, gently sweet but like a summer breeze carrying notions of clover. This is breezy and stony but tender on the finish. The 2024 is almost weightless. (Medium). Drink 2025-2040

95/100 Vinous, Anne Krebiehl MW

"Crazy that this is cheaper than the trockens. Intense, compelling, elegant nose. Really refined, steely and racy. Beautiful wine!"
Drink 2025-2035

17/20 Jancis Robinson

"A very cool and crisp wine with juicy white tree fruit and very racy acidity on the sleek, light-bodied palate. Very precise and filigreed finish. From organically grown grapes with Fair'n Green certification. Drink or hold."

94/100 James Suckling, Stuart Pigott

Dönnhoff Riesling Oberhäuser Brücke Spätlese Monopol 2024 - \$100.00

"There were no Ausleses at Dönnhoff in the cooler 2024 vintage, but the Spätlese are top of the range. The frost damage disrupted the growing cycle, and there were multiple generations of grapes. An extremely selective, staggered harvest was necessary to select the perfect grapes in multiple rounds. There was no other way. The harvest was brutally expensive, but unfortunately, the yield was still very low. The Spätlese is made from greenish-yellow berries that still retain their firm acidity. Cornelius is primarily concerned with maximum freshness at physiological ripeness. There was botrytis on the Nahe, but only a small amount that could be used. The Spätlese are not entirely botrytis-free, but only a fine selection was possible; there wasn't much pure botrytis. The grapes should still have elasticity. The Brücke is not on a steep slope, so the exposure is lower, and it's also close to the river, where it cools down at night, and the acidity remains higher. The GG from the Brücke, the auction wine, couldn't be harvested this year. Only the Spätlese is available. A very fine, light-stone aroma, lemon peel, lavender, green passion fruit. I love the tension of this 2024, so refined, lean, and racy. It's as fine and yet as powerful a Brücke as the last time we saw it in 2021, or rather 1998. A dancer in 2024, enchantingly delicate. I like it even better than this year's Hermannshöhle Spätlese, which isn't always the case."

98+/100 Heiner Lobenberg

"This fabulous Spätlese marries great ripeness and deep coolness. Despite its extreme youthfulness it already has amazing finesse. The stone fruit and citrus aromas are so tightly intertwined that it's not easy to pick them apart, which says everything about the exceptional concentration for this vintage. I love the way the super-minerally acidity pushes the finish way out toward the horizon. Drink or hold."

97/100 James Suckling, Stuart Pigott

"The 2024 Riesling Oberhäuser Brücke Spätlese is the only separately made wine from the domaine in this year of frost. Sandstone, shale, volcanic formations, loess and loam soils meet on this site that is cool at night but close to the river. Very often, this area is picked last. There was no botrytized grapes included here. The nose is all citric lift, with a beautifully pristine touch of lemon oil. The palate is smooth, rounded and framed by zest. Svelteness, tenderness and concentration unite to form a soothing vision. The finish is a lasting picture of weightless elegance. (Medium). Drink 2025-2050

96/100 Vinous, Anne Krebiehl MW



Dönnhoff Riesling Niederhäuser Hermannshöhle Spätlese 2024 - \$100.00

"This is one of the wines of the vintage in the Nahe. That starts an explosive nose of Amalfi lemons, white and yellow peaches, lychees and kiwis. Incredible concentration and vibrancy on the tightly focused, medium-bodied palate. A spring-like lightness is married to awesome density, the two so tightly wound that they're inseparable through the almost endless finish. Drink or hold."

99/100 James Suckling, Stuart Pigott

"An extremely selective, staggered harvest was necessary to select the perfect grapes in multiple rounds. There was no other way. The harvest was brutally expensive, but unfortunately, the yield was still very low. This Spätlese is harvested from the peripheral areas of the Hermannshöhle cave system, which stretches around the Nahe. It comes from the eastern and western exposed parts. The higher acidity and more playfulness are needed for the residual sweetness. When I tasted it alongside the ultra-fine Brück, the Hermannshöhle has significantly more punch, yellow-fleshed density, honeydew melon, and mirabelle plum. I appreciate the finesse of the Brück this year, even if the Hermannshöhle may have the edge in a few decades."

98/100 Heiner Lobenberg

"The 2024 Riesling Niederhäuser Hermannshöhle Spätlese, again made in small quantities due to frost, is from shale soils. The Spätlese is harvested from the fringes of the Hermannshöhle, which stretches around the Nahe. The eastern and western exposed parts have higher acidity and more play that is needed for the residual sweetness. Lemon and Reine Claude plum are pristine on the nose. The midpalate has a touch of crushed yellow peach flesh scented with lime. Despite its vivid slenderness and beautifully taut, measured nature, this has fill, poise and purity. (Medium)" Drink 2030-2060

97/100 Vinous, Anne Krebiehl MW

