

## ZIND-HUMBRECHT *Riesling Clos Häuserer 2015*



“ Like in 2013 and 2014, the 2015 Riesling Clos Häuserer also stopped fermentation earlier than expected. The soil is deep and cold here and the grapes need more time to ripen than the Heimbourg. It was picked on September 11 at 14% potential alcohol and ended at 12.9% alcohol with 18 grams of residual sugar. The pH was 2.76 on the juice and, after the malolactic fermentation and one and a half years of aging, still at pH 2.93; Olivier thinks this might be a reason to stop the fermentation as is the picking date. "Maybe we should have picked it a few days earlier?" The 2015 opens intense and creamy, with yeasty and spicy, almost oriental flavors. Round, lush and vital on the palate, this is a well structured, finely tannic white with a bit of a red wine character. The finish is pure and piquant, lush, intense and absolutely gorgeous! Tasted from the fine lees in February 2017. ”

- February 2017

### About Wine Advocate

Robert Parker founded his bi-monthly newsletter, The Wine Advocate, in 1978. Since then he has come to be called "the most influential wine writer in the world today." In 2001 he launched eRobertParker.com. His team of Wine Advocates now comprehensively covers the world of fine wines in a way that no one person can any longer do. Parker continues to review the great wines of Bordeaux and Northern California and acts as a critic-at-large conducting vertical tastings and horizontal tastings of older vintages of California and elsewhere.



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