



Weingut Simon-Buerkle, Zwingenberg/Hessische Bergstrasse

Winemaker of the Month March 2010. Enjoy 5% discount during the whole month!



Hessische Bergstrasse, the wine region close to Frankfurt/Main, is a pretty landscape of vines and orchards scattered on hilly slopes - famous for its colorful and fragrant springtime blossoms, the earliest in Germany. The wines tend to be fragrant and rich, with more body and an acidity and finesse.

Following completion of their studies at the college in Weinsberg, Kurt Simon and Wilfried Buerkle established this winery in Zwingenberg in 1991. Since then the vineyard area has been expanded, a restaurant and wine bar has been opened, and federal honor awards has come their way too. Since the death of Kurt Simon in spring 2003, his widow Dagmar continues to run the winery together with Wilfried Buerkle. The wine varieties are hearty and refreshing and the whole range is crowned by excellent Ice Wines.

Wines

2007 "Granit" RIESLING dry

S\$ 39.90++ (regular S\$ 42.00++) (007)

Alc. 12.5 % vol., acidity 8.0 g/l, residual sugar 8.2 g/l

Fresh, direct, wonderful fruity note, clear, fine sweet fruits

2007 "Zwingenberger Steingeröell" RIESLING Spätlese dry

S\$ 45.60++ (regular S\$ 48.00++) (009)

Alc. 12.0 % vol., acidity 7.8 g/l, residual sugar 2.2 g/l

Very concentrated, wonderful fruity and mineral note; strong, clear and long-lasting taste

2004 "Auerbacher Rott" RIESLING semi-dry

S\$ 38.00++ (regular S\$ 40.00++) (018)

Alc. 12.0 % vol., acidity 7.2 g/l, residual sugar 15.4 g/l

Fresh, clear, with an aroma of peach and citrus

2007 "Auerbacher Hoellberg" RIESLING Spätlese semi-dry

S\$ 45.60++ (regular S\$ 48.00++) (010)

Alc. 12.0 % vol., acidity 7.8 g/l, residual sugar 9.8 g/l

Fresh, clear, wonderful fruit note, coaxing, direct, fine fruit and good structure

2005 "Auerbacher Hoellberg" WEISSBURGUNDER (PINOT BLANC) Spätlese dry

S\$ 45.60++ (regular S\$ 48.00++) (273)

Alc. 12.0 % vol., acidity 6.4 g/l, residual sugar 8.0 g/l

Well concentrated, ripe white fruits, strong, clear, long-lasting

2006 "Auerbacher Hoellberg" CHARDONNAY Spätlese barrique dry

S\$ 55.10++ (regular S\$ 58.00++) (381)

Alc. 12.8 % vol., acidity 5.9 g/l, residual sugar 0.4 g/l

Spicy, well concentrated, clear, strong, ripe fruit, full-bodied

Awarded with Bronze by Lianhe Zhabao Wine Review Challenge 2007

2004 "Auerbacher Hoellberg" Cabernet Sauvignon (blanc de noir) Ice Wine 0.375

S\$ 180.50++ (regular S\$ 190.00++) (2004)

Alc. 7.5 % vol., acidity 11.0 g/l, residual sugar 172.2 g/l

Full bunch of fruit and aromatic flavours, honey and fresh melting, deep structure with long finish
92 points Gault Millau