

# Ep 88: Lesser known wine regions of Germany with Anne Krebiehl MW



**Janina Doyle 00:00:07** Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me, just can not get enough of the good stuff. I'm Janina Doyle, your host, Brand Ambassador, Wine Educator, and Sommelier. So, stick with me as we dive deeper into this ever evolving, wonderful world of wine and wherever you are listening to this, cheers to you!

Hello to you all and welcome back to another episode. Now, if you haven't listened to part one with Master of Wine Anne Krebiehl, go back to the episode before, that's episode 87. And those of you that have will know that Anna is now Editor-in-chief at Falstaff. This is the place to get your fill of, as she calls it, the holy Trinity: wine, food and travel. So you can always go online to have a read of many articles, but they do have the print subscriptions, the glossy magazine. And I'm super happy to say that they've generously offered to send out five copies to you guys. So if you're fancy grabbing a copy, just go over to my Instagram @eatsleep\_winerepeat, and you'll see an Instagram post of me with the magazine modeling, posing and, uh, you will need to follow the instructions and be following me and @falstaff.international. Now, if you're not on Instagram, just email me at janina@eatsleepwinerepeat.co.uk, simply with the words Falstaff. And I will add you in manually as I do not want you to miss out if you are against social media or don't have one. Now onto today's episode, we are dancing and darting around the wine regions of Germany. Germany can be such a confusing one. So I didn't want to make this episode heavy. So we're gonna talk about a few of the lesser known grape varieties and less known regions. Before that though, I want to take you to my winery of the week.

**Janina Doyle 00:02:12** So Weingut Horst Sauer are my winery of the week. They're a super award-winning winery based in Franken. Now we'll touch on that wine region later on. So when I say award winning, uh, German wine producer of the year at the International Wine and Spirits Competition in 2004, 16 and 17. With the International Wine Spirit Competition, they also won Sweet wine producer of the year in 2019. Under their belt is also Winemaker of the year in 2018 from gourmet restaurant guide Gault-millau. And Horst along with his daughter Sandra who joined him as winemaker back in 2004 are the two at the helm making these awesome wines. Now understanding the bottle a little better. Firstly, you will listen to Anne later on talking about the iconic Bocksbeutel bottles. So they are flat and bulbous at the bottom. Very iconic. This is one of them. On the bottleneck it says VDP Erste lage. Now don't forget, you can download the transcript. So go to my show notes and the link will be there. With all the German wines that are coming, that might be a useful transcript for you. You will learn about what VDP means later in the episode, but basically it is a group of quality producers. And then Erste lage is a first class vineyard site. One that has been recognized for producing quality grapes over a long period of time. This is a super high quality, and only go Grosse lage is higher than this, which means Grand Cru.

Erste Lage, which this one is, is basically a Premier Cru. Now this wine comes from Escherndorfer Lump, which is a steep south facing slope with loads of limestone.

**Janina Doyle 00:04:00** Now I wanted to get to the grape variety as we don't talk about this one in the chat, and that is Scheurebe. It's also known as Samling 88 or Seedling 88 in English. Now it's a white variety and it's a crossing between our delicious and aromatic German friend Riesling with the grape that I have never heard of called Bukettraube. Now you will see some articles before 2012 thinking that it was actually a Riesling - Silvaner cross, but that's now been disproven. It was actually bred in the more wellknown region Rheinhessen. Although now you'll typically find it in the Rhineland and Pfalz. It will still take some searching as this variety accounts for a little over 1% of the plantings in Germany. You're also gonna find a little in Austria, but actually even a little in England. We do love our German varieties over here. Now there's a little bit in places like Slovenia and Switzerland as well. Now you can have this variety dry all the way through to sweet. It has greater acidity, but still less than Riesling. It's quite full bodied. It can be fiercely fragrant with aromas of like blackcurrent and then loads of intense florals.

**Janina Doyle 00:05:18** Now I touched on the Prädikats scheme in episode 82, where I talk about all the ripeness levels of German wines. So go back there if you want to go over that again. This wine that I have is a Spätlese, which means late harvest. So they have more richness and ripeness than a Kabinett, but slightly less than an Auslese. Do look for these on the labels as they're gonna help you get an indication of the style. They could all be fermented to dryness or still have some residual sugar. Now, one of the best tricks I've found to help you is to look at the alcohol content. If it's something really low, like 7% is most likely to have a decent amount of sweetness. Then 9 or 10%, it's probably off dry. And when you start getting to 12 and up, you're going towards the dry territory, but as with everything, this is a guide and it's not a hundred percent foolproof. So this Escherndorfer Lump Scheurebe Spätlese 2019 says 12% on the back. So I'm assuming this is gonna be round, quite full bodied in a dry to off dry wine, maybe a touch of sweetness. So let's see if I'm right. Well, actually, to be honest, if I'm wrong, I'll just edit this part out and you'll, you'll never know.

**Janina Doyle 00:06:32** Oh, okay. Well this is really rich on the nose. Like think peach juice and lime cordial, that kind of power. You get pineapple, maybe even some mango and this real like sweet and sour vibe going on with some, some manuka honey. God the intensity and the fragrance here is high. Okay. Off dry. It is off dry wine. There is a little bit of sweetness, but it is rich, textural, round. Gosh, it's got a real mouth coating, kind of oily on the tongue. Now this actually is like a hint of blackcurrent going on there. I think if I didn't know that's something to look out for, I would have this flavor in my mouth that I wouldn't be able to get, because as a white wine, you don't expect that, but it's there. And then there's definitely the, the tropical spectrum going on, but with some really nice cleansing acidity. Well, I'm actually very surprised with the power and the concentration of this wine. You can get this for £19.99 from Headley Wright merchants if you look online and you're in the UK. And definitely with this wine, you wanna do some spicy Asian dishes, you know, maybe Firecracker Chicken with that kind of sweet and spicy edge. I think even though it's very rich, if you wanted a lighter dish, you could probably pair it with something like a spicy crab and mango salad, um, or maybe even some caramelized pork. So definitely I'm on that sweet-sour-spicy kind of vibe. So go check that out if you fancy something a little different right now, I think it's time to go to the chat with Anne.

**Janina Doyle 00:08:43** Now I wanna ask you, how did it feel to win the wine book of the year 2020 that was with the Louis Roederer International wine writers award. This is for your book, Wines of Germany. How did that feel?

**Anne Krebiehl MW 00:08:57** I was blown away. I didn't expect that at all. I did not expect that at all.

**Janina Doyle 00:09:02** Yeah. It probably makes you still buzz now just thinking about it, right?

**Anne Krebiehl MW 00:09:07** Yeah. I was just incredibly chuffed to be shortlisted because that, that in itself was kind of, okay, that is wonderful. And what more could anyone ask? And I did not expect that. So it, it bowled me over and, um, it still bowls me over and I just think it's yeah, it's incredible. It was just so beautiful.

**Janina Doyle 00:09:32** Now. Beautiful, are the wines of Germany and actually many of the regions. Mosel oh, anyone, if you have no idea about Mosel and the beautiful steep hills, just look it up on the internet and you'll wanna fly there straight away. But anybody who wants to learn more about wines of Germany, they just need to find your book. Titled The Wines of Germany, right? Conveniently.

**Anne Krebiehl MW 00:09:53** Yes. It's like a very imaginative title.

**Janina Doyle 00:09:56** It doesn't need to be imaginative. It needs to be to the point. So, oh, I, I would like a very minor overview. I know that that is going to be very, very complicated, perhaps what I would like to do, we've spoken about Pinot Noir. I have touched on Riesling many a time and obviously Riesling is the main grape variety of Germany. So I'm just gonna, let's let's park that. Can we just talk about maybe some of the lesser known varieties, um, whether it be Silvaner or, or, I dunno you tell me. What, what do you think is a very interesting variety right now coming out of Germany?

**Anne Krebiehl MW 00:10:36** I think Silvaner, it's actually a great pick and, um, you know, it's, it is funny because when I was, it was on the one hand, incredibly stressful researching my book because I was always in a under time pressure. Because I was freelancing and I needed to continue earning my living as a freelancer while taking hours and hours and hours and weeks and weeks and weeks, weeks traveling, hours and hours to write. So it was, um, I always felt I was under pressure. Um, but it was incredibly beautiful to immerse myself in things. And this is also the same. I can say a about wine study. Yes. It is hard. It is time consuming. It is, you know, you need to get your brain around a number of things, but then once you give yourself to something, once you immerse yourself in something, it's kind of very enriching. And what happened to me with Silvaner was actually, I must have made, before I researched my book, Silvaner was kind of, yes, of course, Silvaner it's there, but it was a kind of like a person you see at a party, you dunno what to make of them, and you've never spoken to them and you don't know them at all. And then, you know, I visited winemaker who, you know, visiting an, an aristocratic estate that was amongst the first to plant Silvaner and has done this ever since, like for centuries, but also visiting a far more small scale producer where they said, you know, our grandma said, Silvaner never let us down. And I said, what do you mean? She says, you know, no matter whether there was frost or whether there was, there was kind of a lots of rot or whether it was a hot year, a dry year, a cold year, a year of terrible plagues, Silvaner never let us down. And so you must think that Silvaner at one point was the most planted grape variety in Germany because it's such a workhorse. And, um, and so it's kind of a workhorse grape variety. But then like so many of these grape varieties that we sort of know as one thing, it's like when Cinderella gets to go to the ball, you know, when, when it's treated

with respect, when, when it has low yields, when it stands in a, when it's an old vine, when it stands in exactly the place where it should be. And then you, then you realize, aha, so this is Silvaner and this is the creamy Silvaner grown on muschelkalk. Muschelkalk is a German word for Triassic limestone.

**Janina Doyle 00:13:27** Oh, okay. I'm so glad you told me that I was like, ah, ok.

**Anne Krebiehl MW 00:13:30** Muschelkalk means, just means fossil limestone. Or Muschel as you know, is like, um, a shell, um, Kalk is calcareous. Uh, it's, it's limestone.

**Janina Doyle 00:13:43** Okay. It makes sense. Yep, yep, yep.

**Anne Krebiehl MW 00:13:45** So it's a very literal language.

**Janina Doyle 00:13:47** So that is the best soil that Silvaner can grow on right?

**Anne Krebiehl MW 00:13:51** One of them. Because Franconia, where Silvaner is at her home, it grows on muschelkalk, on limestone, but it also grows on that sandstone and it's like tasting those two side by side is actually eyeopening, and then tasting mature Silvaner is even more interesting. And you just think, okay, okay. This is a subtle, subtle, and nuanced variety. Cause Rielsing always dazzles with its acidity and its fruit. And it's kind of, it's huge personality.

**Janina Doyle 00:14:26** Yeah. An aromantics.

**Anne Krebiehl MW 00:14:27** And then Silvaner is far more subtle, far more quiet, but you know, sometimes you just need that.

**Janina Doyle 00:14:35** Yes. That beautiful kind of, of restrained, but certainly a wine that, maybe a wine you can meditate over, that you take your time with right? Um, can I, can I ask you a question? You keep on mentioning the region... Well, I say Franken...

**Anne Krebiehl MW 00:14:50** I say Franconia because, the German word is Franken.

**Janina Doyle 00:14:54** Yes. Okay. Ah, so I've always known it as Franken. So Franken is the correct German word, right? Okay. And so hang on, anglicizing it, but do we call it Franconia here in England?

**Anne Krebiehl MW 00:15:05** Um, yes. Franconia is Franken, absolutely. Yes.

**Janina Doyle 00:15:09** Okay. Perfect. Well, I've always called it Franken, so there we go. Anyone else who's called it Franken, Franken. It is. Just to confirm, so, um, Franken is the main region for Silvaner, right? Is it, is, is, are the most vines dedicated to Silvaner in this region?

**Anne Krebiehl MW 00:15:29** I don't know that off by heart. I haven't looked up the stats for such a long time. But certainly most of Germanys Silvaner is in Franken.

**Janina Doyle 00:15:36** Okay. Can you talk to me about the grape variety? And now I've said, I know you've obviously said that it doesn't have that showoffy personality and of course it can be very nuanced depending on where it grows, but how would you talk about it in terms of its acidity or its aroma or flavor profile? How can you describe it?

**Anne Krebiehl MW 00:15:57** It's milder in acidity than Rielsing, but that's easy because Riesling...

**Janina Doyle 00:16:01** It's super high.

**Anne Krebiehl MW 00:16:01** ...puts almost everything else in the shade with its acidity. Um, and what Silvaner has is kind of a, it sometimes has this nose of chervil, um, and sometimes of asparagus. Mature versions. I've tasted can almost have, um, now what's it called? The vegetable, Salsify, Scorzonera, um, almost a sense of that or of kind of fresh hay or. So it's kind of, it's not super fruity, but there is something herbal and fragrant about it without it being green.

**Janina Doyle 00:16:42** Mm, okay. Yeah, yeah. Yeah. Very, very interesting. And in fact, funny enough, I think I have a bottle. I think I have to double check and I say, I think I have a bottle on my shelf because it is a very funky, flat bottle. So I'm assuming Silvaner is inside. I've gotta check after we, we speak. So why does the wines from Franken tend to come in a very flat, uh, stout fat bottle, very iconic bottle. Is there a history behind that?

**Anne Krebiehl MW 00:17:11** The, yes. Um, the bottle is called Bocksbeutel. And, um, people think it's the shape of it evolved on the battlefield.

**Janina Doyle 00:17:21** Oh, really? From like war?

**Anne Krebiehl MW 00:17:22** Because it can't roll away. But that, then there is a far more down to earth, um, explanation, because Bocksbeutel means a Buck, a Billy goats, um, bag, a scrotum. So it's kind of...

**Janina Doyle 00:17:36** Oh, attractive.

**Anne Krebiehl MW 00:17:38** Indeed. Um, the shape speaks for itself, but yes, I Uhhuh. Yeah.

**Janina Doyle 00:17:44** Leave it there? Well, this is a podcast, right? So people aren't seeing anything through their eyes. So if you want to think of what you've just said, everyone now you'll probably be able to get an idea of the shape. Just imagine a scrotum. Brilliant. Okay. Good story. And uh, every day's a school day for me. Is, is there any other places in Germany that are doing this interesting bottle design?

**Anne Krebiehl MW 00:18:08** There are one or two pockets in Baden that are legally allowed to use that bottle shape, but I can't remember exactly the ins and outs of why they're allowed to use it, but certainly in Franken, you are allowed to use a Bocksbeutel and it's a kind of, I actually quite like them. And you know, what I like especially is when, when you have a Magnum Bocksbeutel, which exists, and then there are dinky little 125 mil Bocksbeutels.

**Janina Doyle 00:18:39** Yes. Yeah. Yeah. In fact, I think they even have them in Sainsburys or I've seen...

**Anne Krebiehl MW 00:18:43** I don't have a Sainsburys near me, so I don't know. But it's like the handbag sized sort of like, yeah.

**Janina Doyle 00:18:50** So cute. Like a perfume, like a mini Chanel.

**Anne Krebiehl MW 00:18:53** So this is lovely. This is lovely.

**Janina Doyle 00:18:54** Oh dear. And it's something unique and it's something a little bit different, isn't it? So everybody go and go and check out Silvaner and, and this wine region, which probably, you know, everyone talks about Rheingau or they talk about Mosel all the time, but Franken doesn't get that

much attention. Could you touch on Franken? Where is it specifically? And you know, it's climate just so people can, I think it's quite nice to touch on a region that people probably know little about.

**Anne Krebiehl MW 00:19:24** It's the only region, the only German wine region in the federal state of Bavaria and yes, this is Beer central. But so you have the Southern part of Bavaria surrounding Munich and the Northern part of Bavaria surrounding Franconia. Um, so if you fly to Frankfurt and you drive an hour or one and a half hours Southwest towards Würzburg, that is Franken. And so it is moderately cool. It's not as hot as, as the Pfalz or Baden. And it has, um, Triassic soils either of, um, that limestone or of that sandstone and both Pinot Noir and Silvaner are at home there, but there's also lovely Riesling in Franken. I just have a, a really soft spot for these wines cause they're subtle.

**Janina Doyle 00:20:16** Okay. Okay. So everyone should go and it's just, and it's not something that people are talking about as much. Um, what other wine style or wine grape has got your attention or you think is quite exciting at the moment. And you can't say Riesling, you're not allowed to cause that's obvious.

**Anne Krebiehl MW 00:20:33** Something else that really excites me and that is Sekt. Sekt is the German word for Sparkling wine. And for the longest time it just covered a multitude of sins, but now there has been a real kind of revolution. And so many people are making just dependent, traditional method, sparkling wine, and they do this with Riesling and they do it with Pinot Noir and they do it with, with Chardonnay and it is just exciting and delicious and it makes me very happy

**Janina Doyle 00:21:04** And that is why we are in this industry isn't it? Um, am I right in thinking that if it says Deutscher Sekt, then obviously it means that the grapes are grown in Germany because I, is it still happening, the practice where there's just Sekt, just sparkling wine, where they've bought grapes, bulk grapes from other countries and then they're making it in Germany. Does that still kind of happen?

**Anne Krebiehl MW 00:21:28** That happens? I, I think the greatest part of the production still happens that way because you can, in Germany, you can go to any supermarket and buy a bottle of mass produced Sekt for like four euros. Because there is no exercise duty and um, mind you, that is a Sekt steuer. So Sekt is taxed, but um, you can buy mass produced Sekt for very little money and it's hugely popular and they have perfected these processes and they keep churn out that stuff, which also, I must say gives many people a lot of happiness. Uh, it's not the stuff that I drink, but um.

**Janina Doyle 00:22:12** Well, you know, if you want something lively and just...

**Anne Krebiehl MW 00:22:14** But there have been a real, you know, like the, the word Sekt, the term Sekt has been rescued from the kind of scrapheap and it's now becoming a really interesting category. And I just, yeah, I just love German Sekt. I just, having said that I love, I love traditional method sparkling wine, if it's well made, from pretty much anywhere.

**Janina Doyle 00:22:36** Is there a way to differentiate, apart from the price, giving you an idea, if it's super cheap, is there, will it say on the bottle, first of all, Deutscher Sekt to at least say it's German grapes?

**Anne Krebiehl MW 00:22:45** Well it, what you look need to look out for is Traditionelle Methode or another word Flaschengärung, which means bottle fermentation. You need to look for some hint that this is bottle fermented or traditional method. If it is, it'll most like, it will say so. And then, um, there are

other categories like Winzersekt, where it has to be made in a particular region from estate grown grapes. And, but I have to confess that it's a while since I looked at these categories and I have fried my brain five times over since I have. So I can't, I can't give you a little masterclass on what it's, you know, on labeling. I'm so sorry.

**Janina Doyle 00:23:27** Oh well labeling is the eternal dilemma and problem of beautiful German wines. And people are just so scared because they have no idea what things mean right? And it's just, if people get an, if there's a few keywords, it helps right? Um, I would say, I would point out to everybody, if you like a dry wine and you want a premium wine look for Großes Gewächs or GG on the label, because that will tell you you're gonna have a dry wine, cause that's always the eternal struggle, I think. For consumers, they say, I don't a sweet wine. That's one indication that helps. And you know, it'll be top quality because it comes from the, uh, the VDP. How do you pronounce the VDP?

**Anne Krebiehl MW 00:24:11** Um, Verband Deutscher Prädikatsweingüter

**Janina Doyle 00:24:15** Perfect. That's that's the VDP.

**Anne Krebiehl MW 00:24:16** And Großes Gewächs is their top sing. And that means Großes Gewächs is basically the German word for Grand Cru. And it means that it's a dry wine, um, from a single grape variety, usually Riesling or Pinot Noir or Silvaner or Pinot Gris or Pinot Blanc from a classified single vineyard made to very high standards.

**Janina Doyle 00:24:36** Yeah. In fact, there's a, it's a big association now, the VDP. Is it growing where there's a more focused towards premium wines?

**Anne Krebiehl MW 00:24:43** Um, I think that they, every year they have one or two new members, but then some other people leave, but, um, certainly they are an elite club of really great estate, which doesn't mean that people who are not VDP members are not great estates cause they're numerous ones that are just amazing. But it's like, it's a good shortcut, if you see that Eagle emblem on the bottleneck.

**Janina Doyle 00:25:08** Yes. Right at the top, isn't it right at the top. Yeah.

**Anne Krebiehl MW 00:25:12** You know, that it is from somebody who takes pride in making their wine, which is also stupid because so many other people do. I don't know. It's kind of a, yeah. It's, it's a good sign.

**Janina Doyle 00:25:22** And in fact, actually you touched on like the fact that there's Pinot Gris and Pinot Blanc. Um, rather than me, I will get you again to pronounce things beautifully. Could you let everyone know what that is in German? What that would say on the bottle?

**Anne Krebiehl MW 00:25:37** So Pinot Gris, the German word for Pinot Gris is Grauburgunder and the German word for Pinot Blanc is Weissburgunder.

**Janina Doyle 00:25:44** Now the way I remembered when I was doing my WSET diploma was well, Grauburgunder begins with a G so Pinot Gris and the fact that for everybody Spätburgunder, the Burgunder part is Pinot. We've got that. Once you've got that in your head, anything that says Burgunder is Pinot. But so G Grauburgunder means Pinot Gris. And then the Weissburgunder is a W. And I always imagine that W as basically a B you know, on its side, right? It kind of is like a B. And then that always helps me to remember that that's a Pinot Blanc. So if that helps anybody to remember the, the

words and what grape variety it means, then I, I hope I've done my job. So we'll, we'll leave the grape varieties and the labels. Any other regions? I wanted to ask you a question about the Eastern regions, because I know nothing about the, because for everybody who's listening, the majority of all wine regions are down in the Southwest, but then you have Sachsen and Saale-Unstrut right in the east.

**Anne Krebiehl MW 00:26:48** Exactly. You, you do, you do. Um, and they are actually the Northern most regions. And, um, Saxony, is, is stupendous because it's full of palaces and wonderful, It's really a dream like little region. And Saale-Unstrut is far more scattered. So it's hard. Uh, it's along the river, Saale and Unstrut and, um, Saale-Unstrut is so small that most of its wine is actually consumed there. And if you are in Baden, it would be very, very hard to get hold of a bottle of Saale-Unstrut or even a bottle of Saxony. So it's a very, these are new and tiny little regions, even though I must say Saxony brings forth some amazing wines. And, um, having said that, if I think of Saale-Unstrut, they're also ancient vineyards that belong to Monasteries. So what you need to do is fly to Berlin, hire a car. And then, you know, this is where you fly to Berlin and that's where you're closer. They they're actually, um, Saale-Unstrut has, reaches all the way up to Potsdam, which is outside Berlin.

**Janina Doyle 00:27:59** Ah, so it's not far at all.

**Anne Krebiehl MW 00:28:01** No. And it's actually, It's actually the Northern most, um, little outpost of, of vines. And in fact, there are some urban vineyards in Berlin, but I don't think they belong to Saale-Unstrut at all.

**Janina Doyle 00:28:14** Okay. So there you go. Everyone, when you go to Berlin, that's, that's the nearest wine region. So you might as well, if you can't get the wines here in the UK, cause they're not exporting or it's even different around Germany, what a wonderful experience just to actually go direct to that region. And presumably they have some, the doors are open to do some tastings in some of these places.

**Anne Krebiehl MW 00:28:34** Oh yes, there are wines. There are wine to girls that are, I mean, tourism and you know, like the Germans are such hikers. Cause hiking is the national sport. And so you have, there is no region that doesn't have a Wein Wanderweg or a, a kind of a, there are hiking roots everywhere. There are beautiful Inns. And the wine regions in Germany are actually exquisitely beautiful. You know, this people don't have that image of Germany. They don't think of Germany as a gorgeous country. They think of it as industrialized nation with really fast autobahns. But there are gorgeous villages, gorgeous vineyards. There is a kind of art de vivre, and um, that needs to be, you know, there is something incredibly special about sitting on a cobbled market square in, in a village of half timber houses. Um, there is something really charming about it. And then as you mentioned it, the majesty of some of the regions, like steepness of the Mosel. Yeah. It's beautiful. More beautiful than people actually think.

**Janina Doyle 00:29:44** Oh honestly, I, I would know because I've, I, when I, every time I'm Googling certain wines and I see their websites and you just think, oh my God. And of course, most wine regions, uh, are, and especially in Germany are around a river. And that always lends itself to stunning beauty doesn't it. So just to finish off on Sachsen and Saale-Unstrut, are they because they are typically around the same latitude as London, and they're also like more continental than the other wine regions in the Southwest...



**Anne Krebiehl MW 00:30:15** All of Germany's wine regions are continental. All of them are.

**Janina Doyle 00:30:19** Is it a little bit coal? It's a little more extreme. These two regions in, in the east.

**Anne Krebiehl MW 00:30:24** What is extreme is in Saxony and in Saale-Unstrut is, um, winter frost. But the way the vineyards are is that they are in absolute sun traps. So it's not necessarily that difficult to ripen grapes, but what is difficult, might be winter frost and winter frost damage.

**Janina Doyle 00:30:43** Okay. Yeah. Okay. And so do they focus on white grape varieties specifically?

**Anne Krebiehl MW 00:30:48** Mostly. Having said that I've had beguiling Pinot Noir from Saxony.

**Janina Doyle 00:30:55** Yeah. Well, you did say that Pinot Noir is in every region in Germany. So people have no excuse to try Spätburgunder whenever you get there, it's gonna be easy to find a good Spätburgunder, right? Fantastic.

**Anne Krebiehl MW 00:31:07** It's um, you, you will find Spätburgunder everywhere. And what I have to say, even over the past five years, there's a lot more Spätburgunder here in the UK as well.

**Janina Doyle 00:31:17** So no excuses, everybody.

**Anne Krebiehl MW 00:31:19** That's a nice thing. It's no longer hard to find.

**Janina Doyle 00:31:22** Yeah, and of course, as we said, better clones, better concentration. So everyone's gonna have a beautiful bottle of, of German Pinot Noir to try. Oh, that's lovely. What's, just to finish off. And what's the future for, for German wines, any new changes, anything up and coming, anything people should look out for.

**Anne Krebiehl MW 00:31:40** I think people should just try it and get, because you know, like people say, oh, German wine is dry. And, but you know, who are you talking to, to people who bought wine in the 1970s and eighties and this is not our generation. And what is so lovely is that the young winemakers in Germany have been around the world. They have done vintage everywhere. They come to London. Hopefully we can, you know, there's been this hiatus in everybody seeing each other it's, it's actually tragic. But, um, when we can travel again, like, yes, it's just, it's young and exciting. And these people have no hangups anymore about German wine. And this image that somehow keeps hanging around of German wine being sweet is now so outmoded. It's just, hey, it's just like wine from anywhere in the world. There are passionate people working their land and trying to express something and put things into bottles that is just explicit. Whether that's in Patagonia or the Ukraine or in Germany, there's the same everywhere you. And, and so I think that's actually one of the most beautiful things about the wine industry.

**Janina Doyle 00:32:51** It is, isn't it. And, uh, it will constantly need to be explored. So never give up everyone, just keep on drinking one bottle at a time.

**Anne Krebiehl MW 00:32:58** Exactly, exactly. Keep them going and compare them.

**Janina Doyle 00:33:02** Exactly. The best way to taste is to have a few on the go at the same time. And then you can really compare. So everybody Anne wasn't able to answer a question specifically in

the episode before about Burgundy or German Pinot Noir. But it doesn't matter, just make sure you get a whole load together and come up with your own conclusion. That's what it's all about.

**Anne Kriebiehl MW 00:33:19** Exactly. Just try, just try

**Janina Doyle 00:33:24** And thank you so much. I really, really appreciate you kind of, uh, giving us an idea of what you do, and Germany and helping us on our wine journey. So thank you very much for your time.

**Anne Kriebiehl MW 00:33:35** I thank you, Janina. It's been fun. It's been fun. And time has gone so quickly.

**Janina Doyle 00:33:38** Ohhh, I could talk for hours. Bless you. Until the next one until the next podcast.

**Anne Kriebiehl MW 00:33:42** Absolutely. Take care.

**Janina Doyle 00:33:43** Thank you.

**Janina Doyle 00:33:47** Now do get in touch with me. If you find German wines super interesting and want to know more, or if it's all just so confusing and you try and run away as fast as you can. And if so, what is the most confusing part for you? Maybe we can go through this together and I'll do a few more episodes to help us all. Now don't forget. You can win a copy of the latest Falstaff magazine. So head over to my Instagram and as always, I will leave you with a wine quote. Now it's still women history month so I found one by Eva Fricke, the rising star of the Rheingau region and a master of Riesling. Only around since 2006, she's been fully committed to organic and biodynamic methods of farming with the focus entirely on terroir. She harvests on super steep slopes that have been abandoned for many years, which produce wines of precision. She was asked by Wine Enthusiast: What is your advice to somebody interested in entering the wine business? And I think her comment equally inspires those in or out of the wine industry. And she said:

“Question everything. Whether modern or traditional winemaking, don't let a moment capture you fully. Be you. Develop your own taste, listen to what is good for your body and question it all again. All actions and buying decisions have long term consequences, drink organic, eat, organic and work organic. Check wines for additives of all kinds. Maintain traditions and traditional landscapes that are at the foundations of our wine culture and support other producers who make the effort to do so. These traditions took centuries to be built, but can disappear in a day in the name of industrialized and more profitable agriculture.”

Right well, you know, there is nothing like celebrating people who bring communities together and look at our beautiful little planet with foresight and respect. So keep your eyes open for an Eva Fricke Riesling and don't let those confusing labels put you off discovering the gems of Germany. Right all you lovely lot, that is it for today. I hope you've enjoyed the episode and if you have, make sure you like and share it. Ping it up on your social media and let the world know. Check that you are subscribed. So you don't miss an episode and leave me a comment, especially if you're listening on apple podcasts, as it makes the podcast more discoverable. I will be very grateful for you taking a moment out to support the podcast. Now, next week, I'm talking with Victoria Daskal who got runner up last year with her mummy wine club with the Judges Choice Awards in the Decanter Retail Awards. We'll talk about engaging

consumers with creative wine themes, the OIV wine management course, wine books, and loads more. So make sure you tune in next Monday, may your week be filled with positive energy and until then, cheers to you.