

## Wine Estate in Germany

### Dr. Heyden, Oppenheim

**Region:** RHEINHESSEN  
**Vineyards:** Oppenheim (Sackträger, Kreuz, Herrenberg, Herrengarten), Dienheim (Paterhof)  
**Varietals:** Riesling, Silvaner, Pinot Gris, Pinot Noir, Dornfelder  
**Owner:** the Heyden family  
**Winemaker:** Frank Heyden

**Remarks:** a new estate with a young talented winemaker, combining passion & devotion towards fine wines and ownership of great vineyard sites.

This is an exciting new estate, which has been established with the vineyards and assistance of Friedrich Baumann, who retired. The long-established Baumann estate had owned some of the best vineyards in Oppenheim. Dr Karl Heyden thus founded his estate in 1999 with his wife, Anita and their two sons, Frank and Harry. Frank completed his studies at the famous Geisenheim viticultural institute, and has already convinced the German critics. This young talented generation is already crafting great wines from these highly rated vineyards. Sadly, Karl Heyden died in 2005.

Traditional and meticulously detailed, sustainable cultivation of the vines with strict pruning, careful soil & foliage management, low yields and selective harvesting, are coupled with modern technology in the cellars, fermentation taking place in stainless steel under controlled temperature conditions.

The terroir of the Oppenheim vineyard slope is limestone, and this is reflected in the character of the wines, giving a fine chalky minerality, especially with Riesling. The proximity to the river and the amphitheatre slope on the edge of the Rhine valley, facing SSE, provide a great macroclimate. The Sackträger is rated as one of the best sites in Rheinhessen.

Although dry-style in taste, the Oppenheimer Riesling Kabinett (sourced from the Herrenberg & Kreuz) shows a fine, smooth balance with appealing peachy flavours. The Sackträger wines are even more complex with pronounced sweetness, as well as these typical juicy peach and apricot flavours from the rich limestone soil. Apart from fruity-style wines, Frank also produces a high percentage of dry wines, especially Silvaner from old vines. The Pinot Gris is harvested at a high Spätlese benchmark without Botrytis, fermented dry, but released as QbA.

The Pinot Noirs are also harvested at similar high physiological ripeness, fermented traditionally on the mash, and matured in new and old oak for 12+ months. The free-run juice is also used in the cuvée with Portugieser to produce their appealing dry rosé. The majority of the wines are sealed with the Stelvin closure.

