

## Wine Estates in Germany

### Schäfer, Mettenheim

**Region:** Rheinhessen  
**Vineyards:** Mettenheim (Schlossberg, Goldberg), Bechtheim (Stein)  
**Varietals:** Spätburgunder (Pinot Noir), Merlot, Cabernet Sauvignon, Dornfelder, Riesling, Grauer Burgunder (pinot gris), Weisser Burgunder (pinot blanc), Kanzler, Kerner, Siegerrebe, Silvaner  
**Owner:** Karl-Ludwig & Volker Schäfer  
**Winemaker:** Volker Schäfer  
**Remarks:** A traditional red wine producer from the Rheinhessen region, organic production with EU certification starting with the 2015 vintage.

When travelling South along the Rhine, a short distance from Nierstein, it would be easy to miss the small, but quaint, old village of Mettenheim, on the edge of the broad Rhine valley, at the foot of the rising slopes. The warm soil structure of loam, with underlayers of clay, in the Schlossberg slope, and sandy soil of the Goldberg offer excellent conditions for viticulture. It is here that the Schäfer family have been cultivating vines since 1709. Karl-Ludwig Schäfer, Volker's father, was the first Pinot Noir enthusiast, and his son has followed this passion, introducing other classic red varieties to the estate, apart from Dornfelder. Volker, the young generation winemaker (vintage 1970), today manages the estate together with his father, ably assisted by his wife Frederike, and with the next generation, the two sons Phillip & Felix, the family tradition can continue into the future. New and spacious production and cellar facilities have been built in 2015, completed "just in time" for the 2015 harvest.

A total of 9.5 hectares (24 acres) are cultivated, with main emphasis on red wines, which are matured in old oak or to a small extent in new French or German barriques. Apart from traditional dry reds which have also undergone malolactic fermentation, the Schäfers also produce Pinot Noir in old oak with a touch of residual sweetness; softer Pinots with low tannins and delicious, ripe strawberry flavours, ideal also with some of today's modern cuisine. There is no rush at the estate, and the Pinots are usually given at least 12 months to mature in wood before bottling. The white varieties, with a high percentage of Riesling, are produced in stainless steel tanks, fermented cool. The ripe fruit acidity is ideal for the production of crisp, dry whites. Volker also produces a delicious dry and aromatic white cuvée from his Kanzler grapes, naming it Chancellor, the English for Kanzler.

R H E I N H E S S E N  
**SCHÄFER**



Volker & Karl -Ludwig Schäfer

new warehouse & production facilities  
ready for the 2015 harvest

