



**Written by**

Michael Schmidt

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**Salwey, RS Oberrotweiler Weissburgunder trocken 2017 Baden**

Ripe aromas of pear and melon are supplemented by a hint of coconut, accentuating generous fruit with just a dab of wood. Fresh and juicy on the palate with plenty of substance and a delicately nutty tang on the finish. (MS)

Drink 2019-2022

17

**Salwey, RS Oberrotweiler Grauburgunder trocken 2017 Baden**

Even though this has only just been bottled, it already shows great promise. Lots of juice and substance, expertly supplemented by a notion of lightly roasted hazelnuts. An ample body is kept in good shape by invigorating acidity. (MS)

Drink 2020-2024

17

**Salwey, Oberrotweiler Henkenberg Weissburgunder Grosses Gewächs 2015 Baden**

*Konrad Salwey gives his Grosse Gewächse two years in barrel on the lees and one year in bottle before they are released.*

Konrad Salwey has reduced the use of wood and streamlined the body of his Henkenberg Weissburgunder to perfection. Oaky perfume is used diligently, not splashed all over, and although ample, the body also shows toned muscle. Fruit and acidity are all there, but not in your face and in harmony with each other. (MS)

Drink 2019-2024

17.5

**Salwey, Oberrotweiler Kirchberg Weissburgunder Grosses Gewächs 2015 Baden**

*Konrad Salwey gives his Grosse Gewächse two years in barrel on the lees and one year in bottle before they are released.*

The Kirchberg Weissburgunder pips the Henkenberg to the post. It seems even better balanced in its composition of subtle toasting, vibrant acidity, viscous texture and juicy grapefruit expression. (MS)

Drink 2019-2024

18

**Salwey, Oberrotweiler Henkenberg Grauburgunder Grosses Gewächs 2015 Baden**

*Konrad Salwey gives his Grosse Gewächse two years in barrel on the lees and one year in bottle before they are released.*

Always self-critical, Konrad Salwey wondered whether he had picked the grapes a tad too early. For me, the resounding acidity of the Henkenberg provides the perfect match for the ripe green and yellow fruit and keeps the wine delightfully fresh despite a generous texture. The merest hint of roasted hazelnuts takes it into Meursault territory. (MS)

Drink 2019-2025

18

**Salwey, Oberrotweiler Eichberg Grauburgunder Grosses Gewächs 2015 Baden**

*Konrad Salwey gives his Grosse Gewächse two years in barrel on the lees and one year in bottle before they are released.*

I am being very mean in my marking of a nigh perfect Grauburgunder. Taut, yet generous, compact, but nevertheless fresh, with an almost electric vibrancy. The Eichenberg sets the benchmark for German Pinot Gris. On a more prosaic level, juicy grapefruit with an ever so delicate hint of bitter pith and the finest toasting, result in a wine that you can admire but also drink. (MS)

Drink 2020-2025

18.5