



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
SOLE IMPORTERS
CORNEY & BARROW LIMITED
LONDON



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HIS PRINCE OF WALES
SOLE IMPORTERS
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CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780

Berncasteler Doctor

Riesling Kabinett

2016

Wwe. Dr. H. THANISCH

WEINGUT Wwe. Dr. H. THANISCH



WEINGUT Wwe. Dr.H.
THANISCH, ERBEN THANISCH

2016 VINTAGE, EN PRIMEUR



WEINGUT Wwe. Dr.H.
THANISCH, ERBEN THANISCH

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*“We feel obligated
to our tradition and
focus on quality.”*

SOFIA THANISCH

To find out more about
Corney & Barrow visit
www.corneyandbarrow.com

BACKGROUND

The tip-off that the Corney & Barrow team ought to become better acquainted with this estate came from none other than Peter Sisseck – Pingus himself – whose knowledge of wine recognises no boundaries. He is particularly adept at discovering wines which consistently outperform market perception.

Germany's wines are so often unsung heroes, beloved of wine professionals yet ignored or misunderstood by many enthusiastic about wines from elsewhere around the world.

Here in the Middle Mosel, we are delighted to have forged a new, exclusive relationship, accessing some of the finest, most celebrated wines from extraordinary, historic sites. We relish the opportunity of working with a small collection of carefully selected styles from Weingut Wwe. Dr. H. Thanisch, Erben Thanisch.

The history of this Mosel estate is extraordinary in itself. It dates back to 1636, founded amidst the turbulence of the Thirty Years' War. Subsequent turmoil included the aftermath of the French Revolution and a change to Prussian rule. Then, a hugely positive change occurred with a sudden rise in popularity of Mosel wines in the 1860s. The house and cellar, impressively neo-renaissance in style, was built in 1884, on the Kues side of Bernkastel, the Left Bank of the Mosel. Fashionable and highly esteemed, increased interest presented the top Estate owners with not only the opportunity to invest in bricks and mortar but also the chance to invest in making better wine to be sold at higher prices.

The wines from Dr Hugo Thanisch's estate attained record auction results, between 1893 and 1908, the highest in the region. Such financial ballast also permitted some expansion - further investment in vines.



THE VINEYARDS

The size of the Estate is a modest 9 hectares, the Thanisch vineyard parcels lying within a stretch of the Mosel which is relatively straight, a run of south-facing vineyards of world renown – within Zeltingen, Wehlen, Graach and Bernkastel.

Here we find perfect meso-climates which provide concentration and layered complexity. We have focused on two vineyards and wines with varying degrees of ripeness, the better to get under the skin of the sites.

We loved the wines of Bernkasteler Badstube. The vineyard is indeed named after historic communal bathhouses-public bathing being imported as an idea by returning crusaders. The soil here, fine slate, makes for wines with racy acidity and great potential.

The Badstube vineyards lie to left and right of the most famous vineyard, Berncasteler Doctor. This includes parcels which the Thanisch have owned for 200 years. In 1882, the family expanded their Berncasteler Doctor vineyard holding– a considerable but prestigious and profitable investment. Doctor is a breath-taking, with its site south/south-west exposition and precarious 65% gradient. Evidence of its very particular meso-climate can be observed when snow melts here earlier than

that of its neighbours. The Doctor wines are revered all over the world due to their elegance, depth and vitality. Indeed, they have achieved cult status. We are excited by the very thought of them – but they are rare, too rare.

Across the entire estate, the Thanisch family practice sustainable farming or, as they call it, “*integrated, environmentally friendly viticulture*” coaxing the very best out of mature, almost solely un-grafted vines, planted on Devonian slate. The soils are revered for the character they impart to the grapes, delicate fruit, elegance and grace.

In the early twentieth century, Riesling from the steep slopes of the Mosel were in extraordinarily high demand, gracing the tables of top hotels, of the nobility and, indeed royalty, commanding prices higher than the top wines of Bordeaux. Today these vertiginous vineyards, although incredibly difficult to work, produce unique wines which offer exceptional value and distinction.



TASTING NOTES

THANISCH ESTATE RIESLING KABINETT

The Estate Riesling wine comes mainly from vineyards around Kues. This wine is an exemplary insight to the Thanisch family style – an enticing marriage of very pure fruit and slate minerality. Pale white gold in colour, this was initially rather taut on the nose, when we tasted, a sign of youth, gradually opening up to reveal orchard fruit, star fruit and delicate sherbet – fine and pure - reminiscent of fresh grape must. If a little reserved initially on the nose, the palate changes course dramatically, vibrant, zesty and bright, offering a fragrant array of Asian pear, apple and lychee, laced with icing sugar – very pretty, gentle and rather lovely through to an upbeat finish.

Corney & Barrow Score 17
Recommended drinking from 2018 - 2021

£75/case of 6 bottles, in bond UK
£90/case of 3 magnums, in bond UK

BERNKASTELER BADSTUBE RIESLING KABINETT

The Thanisch Kabinett wines are all about elegance and balanced ripeness, rather than power. Here we find attractive intensity throughout. Initially the attack is rather flamboyant, a combination of honest, bright orchard fruit with gentle hints of the exotic, star fruit and delicate spice. This broad spectrum of aromatics is reflected on the palate – playful and bright - ideal for an aperitif or with fish and slightly spiced dishes.

Corney & Barrow Score 17
Recommended drinking from 2018 - 2026

£85/case of 6 bottles, in bond UK

TO ORDER

Please call

020 7265 2430 (London)

or

01875 321 921 (Edinburgh)

Please email

sales@corneyandbarrow.com

Please note: these wines are released *en primeur*. Delivery dates to be confirmed. All prices are quoted in bond UK.

BERNKASTELER BADSTUBE RIESLING KABINETT FEINHERB

This is an honest, accessible, articulate translation of Riesling. We consumers have become a little puritanical in our approach to ripeness but sometimes, that little extra fruit accentuates and releases the minerality so that *feinherb* – “*off-dry*” achieves a lovely balance and a better reflection of fresh acidity. Thus we have here a plethora of orchard and exotic fruit, apples, pears and melon complemented by delightful floral notes – lovely definition and focus.

Corney & Barrow Score 17.5+
Recommended drinking from 2018 - 2026

£85/case of 6 bottles, in bond UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a “+” is shown

it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

BERNKASTELER BADSTUBE RIESLING SPÄTLESE

This presents a very lovely blend of white flowers, charentais and piel de sapo melons, citrus and slate minerals. It is actually rather unusual to taste grapes in wines but here we have super-ripe grapes on the palate, set within a languid, fluid frame with mineral intrigue as a focus, allied to crisp acidity – so wonderfully drinkable, this will age beautifully, given half a chance. Poised and elegant throughout a persistent finish.

Corney & Barrow Score 17.5+
Recommended drinking from 2022 - 2026

£100/case of 6 bottles, in bond UK

BERNKASTELER DOCTOR RIESLING KABINETT

This offers a very typical young Riesling nose, honeyed orchard fruit and lilies. This classical intrigue is reflected on the palate which is sensual and lithe with floral honey allied to *tarte tatin* richness and citrus lift. This has such a very lovely balance of ripe fruit, tantalising minerals and upbeat fresh acidity – delicious really and oh so difficult to spit.

Corney & Barrow Score 17.5+ to 18
Recommended drinking from 2022 - 2028

£125/case of 6 bottles, in bond UK
£140/case of 3 magnums, in bond UK

BERNKASTELER DOCTOR RIESLING SPÄTLESE

A shimmering pale gold, this tantalises from the outset. It has a gorgeously naughty nose – honeyed apple and pear compote and a gentle floral perfume. This has such a lot of character, aromatics persisting through to the palate, with a medley of orchard fruit, barley sugar and floral honey, silk-textured, elegant and layered through a protracted, poised, mineral-rich finish – a versatile complement to food, lighter meats and cheeses.

Corney & Barrow Score 18.5
Recommended drinking from 2023 - 2032+

£165/case of 6 bottles, in bond UK
£180/case of 3 magnums, in bond UK

BERNKASTELER DOCTOR RIESLING AUSLESE

This is gloriously decadent – even in this, its embryonic form – all promise. The nose combines super-ripe fruit with a slightly spiced, smoky note – stunning. The palate takes up the gauntlet setting caramelised orchard fruit within a deliciously hedonistic texture, plush silken, ripe and layered with minerals in support. The palate is essentially liquid fruit salad with uplifting citrus refreshment – such grace and deportment – a wine which warrants patience.

Corney & Barrow Score 18.5
Recommended drinking from 2023 - 2032+

£265/case of 6 bottles, in bond UK
£275/case of 12 half bottles, in bond UK

GERMAN RIESLING AND FOOD

Combining German Riesling and food can be a marriage made in heaven

- They are generally fashionably and (healthily) low in alcohol - great picnic / Sunday lunch wines.
- They are wonderfully versatile.
- Smoke/spice and “hard to match” foods can work.
- They are an appetite enhancing aperitif – so grapey, crisp and elegant.
- The drier styles – Kabinett work with soup, light meats, many pasta and vegetarian dishes, spice and creamy cheeses. Try with poached wild salmon, jersey royals and hollandaise.
- Spätlese and Auslese wines work well with spice, cheeses and deserts which are not too sweet and, perhaps a surprise to many, complement dark meats and game.

I can recommend taking a bottle on a hike. Place (hide) bottle and well-sealed picnic, in a cool burn *en route* to summit and, as you arrive to lunch, feeling joyfully sanctimonious having ‘conquered’ mountain; the wine will be sublime, embraced by fresh air.

CONTACT US

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