

The 2013 vintage at Weingut Egon Müller-Scharzhof

The 2012/2013 winter really began with the unusually early harvest of the 2012 Eiswein on October 28. and 29. It was unseasonably warm around Christmas but in January it became cold again and the winter weather with temperatures often below freezing lasted until the end of March. A few beautiful days in April finally made us hope for spring but May was cool again and abundant rainfall flooded the rivers. Warm and even hot periods in June were interrupted by cool and rainy weather causing bad flowering and „coulture“ in the warmer vineyards, while in the cooler places the flowering had not even begun by the end of the month.

From June 30th, the weather was fine and the flowering finished within 2 or 3 days. At that time it was already clear that, in the warmer vineyards the yield was reduced considerably while the cooler parcels at the bottom and on the western slopes of the Scharzhofberg looked promising.

With more than 300 sunshine hours July was exceptionally beautiful as was August, and the vineyards all but caught up their delay. The work in the vineyards was fairly easy and the mildew pressure was low. The fine weather stayed until September 8th., when heavy rain ushered in a period of rainy and cool weather. It was just about the time of veraison and Riesling is at that stage quite sensitive to a sudden drop in temperature. It can induce a lack of Magnesium which in turn leads to a welting of the stems. The affected grapes drop off the vine and we lost quite a bit of our harvest through this condition.

At the time of veraison again deer and wild bore came to feed on the grapes but we managed to control the damage by having a person patrolling the vineyards every night until harvest time.

October was fairly warm but the sun did not shine and the grapes ripened very slowly with acidity levels remaining at levels comparable to the 2010 vintage.

Harvest started on October 21st and was finished after only 10 picking days on November 1st. Generally the grapes were healthy, must weights were good and the acidity levels were very high. The quantity however, was shockingly small. The average yield was only 11 hl/ha, the smallest since 1945. Noble rot was scarce. During the first 2 days we picked at Trockenbeerenauslese level but heavy rain on October 23rd and again on the 26th prevented us from harvesting more than a small barrel of Scharzhofberger Auslese Goldkapsel.

The 2013 wines promise to be typical, racy Saar wines. However, the vintage will probably be remembered mostly for the small yields.