



Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut Cantzheim

(Kanzem – Saar)

Anna Reimann enjoys her 2017 vintage, the second official one at this young Estate: “This vintage was another milestone in our young history as we were tending the vineyards of the former Johann Peter Reinert Estate [note: a fine Estate with holdings in the Ayl, Filzen, Kanzem, Wawern and Wiltingen]. The vintage started with a shock as we were badly hit by the frost of April, in particular in our finer vineyards. Overall, it is difficult to assess the impact on yields as much of the vineyards are new to us. But Johann Peter Reinert, the former owner, almost fainted daily when he saw the minimal harvest in some of his former vineyards. We harvested from the last week of September until mid-October and started with some early selections of botrytized fruit. One needed to be very careful because not all rot was noble. Overall, the harvest was not too stressful and we brought in very clean grapes with the ideal sugar levels for our different wines.”

After the integration of the vineyards of the historic Johann Peter Reinert Estate, Anna Reimann has added some wines to her portfolio but did this cautiously: “I don’t want to multiply the bottlings and necessarily market each vineyard separately. So, the low yields were, in that respect, not really a hinder to producing all the wines I wanted.” In the end, the Estate added a Pinot Blanc, a Kanzemer and an Ayler to her portfolio and changed the composition of its Estate wines (its Gärtner, Gärtnerin and fruity Kabinett). Given the nature of the vintage, the Estate also produced no less than three separate bottlings of noble-sweet Auslese from its holdings in the Wiltinger Braunfels, Wiltinger Klosterberg and Saarburger Fuchs, in addition to a regular Auslese from the Saarburger Fuchs.

While it is officially the second collection released by Weingut Cantzheim, 2017 is also, in many respect, its first as the Estate now relies for a substantial part on the vineyards and cellar of the former Johann Peter Reinert Estate. No worry needed: 2017 amply confirms the high standards of 2016 and underlines, if need be, that this Estate will be one for purity and precision. All wines are at least very good if not outright outstanding. Lovers of pure and elegant dry-tasting Riesling should put the Estate’s Saarburger Fuchs on their buying list, as should do lovers of playful Kabinett with the Estate’s “Der Kabinett”. Whoever is partial to racy Auslese in a style not unlike that preferred by Egon Müller should have a closer look at the botrytis-selections of this Estate. Lastly, besides Riesling, the Estate also produced a surprisingly elegant yet deep Pinot Blanc. We are eager to taste more from this up-and-coming Estate!

NB: The Müller-Thurgau was not tasted.

2017er	Cantzheim	Wiltinger Klosterberg Riesling Auslese	10 18	93
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The 2017er Wiltinger Klosterberg Auslese was harvested early from partially botrytized fruit at 110° Oechsle. A whiff of volatile acidity gives way to grapefruit, cassis, greengage, pineapple, coconut and honeyed elements on the nose. The wine is nicely smooth, direct and light-footed on the sweet palate. A hint of candy floss driven sweetness still needs to integrate in the smooth yet fruity finish. But the balance and overall racy zest are stunning! 2027-2047

2017er	Cantzheim	Saarburger Fuchs Riesling Auslese	12 18	92+
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The 2017er Saarburger Fuchs Auslese AP 12 (bottled only in half bottles) was harvested early from partially botrytized fruit at a full 123° Oechsle. This offers a rather inviting nose of pear, starfruit, whipped cream, honeyed elements, date and herbs, all whipped up by a hint of volatile acidity. The wine develops already some oily elements of a big Auslese (if not a BA) but retains the utter zest and liveliness of an Auslese in the zesty and beautifully honeyed finish. This is a stylish Auslese GK-styled wine with great linear purity in the making. There is quite some upside as the whiff of volatile acidity will integrate with age. 2027-2047

2017er	Cantzheim	Saarburger Fuchs Riesling	04 18	92
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The 2017er Saarburger Fuchs was fermented in used 500-liter casks down to just off-dry levels (15 g/l of residual sugar). This offers a gorgeous even if still reduced nose made of pear, vineyard peach, melon, slate and some dried herbs. The wine is nicely juicy and delicately creamy on the racy and almost dry-tasting palate. The finish is still slightly sharp, but already hints at great deep yet light-footed complexity. This is a beautiful expression of Riesling purity. 2021-2032

2017er	Cantzheim	Wiltinger Braunfels Riesling Auslese	11 18	91+
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The 2017er Wiltinger Braunfels Auslese was harvested early from partially botrytized fruit at 110° Oechsle. This offers a rather reduced nose of grapefruit, pineapple, coconut cream, herbs, button mushroom and smoke, all whipped up by some volatile acidity. The wine is delicately creamy and nicely focused on the zesty palate and leaves a direct feel of melon, pear, apricot and a hint of honey and some almost Eiswein-like acidity in the finish. This gains significantly from airing and could easily exceed our high expectations at maturity as the volatile element integrates into the wine. 2027-2042



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2017er	Cantzheim	Riesling Kabinett Der Kabinett	03 18	91
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The 2017er Kabinett Der Kabinett comes from clean fruit harvested in the Wiltinger Schlangengraben and Filzener Urbelt and was fermented down to fully fruity-styled levels. This offers a rather engaging nose made of citrusy elements, white flowers, smoky slate and some delicate scents of spices. The wine is direct and nicely playful on the racy yet delicately creamy palate. The finish is direct, fruity, engaging and making one want to go for more. 2025-2037

2017er	Cantzheim	Riesling Der Kanzemer	08 18	91
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The 2017er Der Kanzemer comes from the Kanzemer Sonnenberg (70%) and Altenberg (30%) and was fermented for 70% in used 500-liter casks down to fully off-dry levels (26 g/l of residual sugar). This offers a rather bold and slightly creamy nose of grapefruit, white peach, bergamot and smoky slate. The wine is nicely playful and somewhat direct on the palate and leaves a sharp and vividly tart and zesty feel in the long and rather complex finish. This only needs a few years of bottle aging to integrate its slight touch of sweetness which emerges in the after-taste. 2022-2032

2017er	Cantzheim	Saarburger Fuchs Riesling Auslese	06 18	91
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The 2017er Saarburger Fuchs Auslese AP 6 was harvested early from partially botrytized fruit at 104° Oechsle. This offers a rather beautifully pure nose of vineyard peach, smoky slate, whipped cream and a hint of apricot blossom on the nose. The wine proves nicely light-footed (for an Auslese) and very pure on the palate driven by a nice tension between zest and creaminess. The botrytized part comes through in the touch of apricot and grilled pineapple which supplement the pear and whipped cream infused finish. This is nicely made in a truly playful and subtle style. 2027-2047

2017er	Cantzheim	Riesling Die Spätlese	05 18	90+
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The 2017er Die Spätlese comes from the Wawerner Ritterpfad and was fermented down to fully fruity-styled levels. Residual scents from its spontaneous fermentation quickly give way to beautiful notes of pear, peach, greengage, earthy herbs and spices on the delicately smooth nose. The wine is comparatively light-footed and dances on the fruit and herbs driven palate. The finish is direct and delicately fruity. This outstanding Spätlese could surprise us all as it gains in complexity and depth at maturity. 2027-2037

2017er	Cantzheim	Riesling Der Ayler	09 18	90
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The 2017er Der Ayler comes from the front east-facing part of the main Ayler hill and was fermented down to just off-dry levels (13 g/l of residual sugar). This offers a beautiful even if still reduced nose of herbs, pear, lemon zest and smoky slate. The wine is vivid and delicately fruity on the palate and leaves a rather sharp and focused feel of minerals and mouthwatering citrusy fruits in the long and charming finish. Lovers of dry-tasting and playfully light-footed Saar Riesling will love this wine! Now-2027

2017er	Cantzheim	Der Pinot Blanc	13 18	89
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The 2017er Der Pinot Blanc was fermented for 90% in used 500-liter casks from grapes out of the Wiltinger Schlossberg, Wiltinger Schlangengraben and Filzener Unterberg. It offers an engaging nose of grapefruit, starfruit, pear, apple, chalky minerals and herbs. The wine is nicely delineated but also deep on the palate and leaves a pure and clean feel of pear, wet stone and aniseed herbs in the delicately tannic finish. This is a beautiful wine which lives of lively purity and presence. Now-2024

2017er	Cantzheim	Riesling Der Gärtner	01 18	88
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The 2017er Der Gärtner comes from the Kanzemer Sonnenberg (90%) and the Filzener Urbelt (10%) and was fermented down to legally dry levels although this is not indicated on the label. This offers a beautifully pure nose of grapefruit, pear, white peach, melon and delicately smoky elements. A vivid kick of acidity makes for a direct and quite lively yet also mouthwatering fruity feel on the palate. The finish is tart and still slightly hard. This will be at its peak in a year or so. 2019-2024



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2017er	Cantzheim	Riesling Die Gärtnerin	02 18	88
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The 2017er Die Gärtnerin comes from the Wiltinger Schlossberg, Wiltinger Schlangengraben and Wawerner Ritterpfad and was fermented down to fully off-dry levels (24 g/l of residual sugar). This offers a rather engaging nose made of greengage, pear, lemon, minty elements and smoky slate from reduction. The wine is vivid and direct on the palate and leaves a clean and joyfully fruity feel in the zesty yet slightly sharp finish. 2019-2024

About Mosel Fine Wines

[Independent publication](#) on Mosel Riesling (and beyond!) with reports on vintages, Estates and wines at maturity.

Covering every year up to [1,000 wines from the current vintage](#) from all leading Estates of the region, of which the best make it into the Issues.

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