

Schloss Johannisberg

The pinnacle dry Riesling from a historic Rheingau monopole: Goldlack 2020 marries stone-fruit depth, incisive minerality, and seamless structure, finishing long and precise with clear terroir imprint.

SCHLOSS JOHANNISBERG

95



Alcohol :7,50 %

Composition: 100% Riesling

Goldlack Riesling Trocken 2020

Rheingau, Germany

Region and Vineyards

The Rheingau stretches along the north bank of the Rhine where the river bends west to east, creating **south-facing** exposures that capture sunlight and reflectivity from the water. Schloss Johannisberg sits precisely on the **50th parallel**, a latitude where diurnal shifts help retain acidity while enabling full phenolic ripeness in Riesling. Soils are dominated by **Taunus quartzite** with overlays of loam and loess, lending stony tension and warmth retention—key to the region's ripe yet finely etched style.

The estate itself is a **50-hectare** single, contiguous hillside—one of Germany's most storied monopoles—curving in a semicircle around the castle and falling in terraces to the Rhine. This configuration affords superb drainage, exceptional sun exposure, and a spectrum of mesoclimates across slope and elevation, yielding Rieslings of concentration, lift, and distinctive mineral resonance.

Winemaking

Goldlack 2020 is **100% Riesling**, harvested by hand, with a gentle **24-hour maceration** prior to a soft press. Primary fermentation occurs in traditional **1,200-litre oak casks** made from the estate's own oak—an approach that frames fruit purity with subtle texture rather than overt wood spice.

Post-fermentation, the wine rests **24 months on fine lees** in the 9-metre-deep **Bibliotheca Subterranea** at a constant **10.5 °C**, then is bottled in spring 2023 and held until 1 September release. The 2020 analytical profile underscores its dry, tightly coiled style (12.5% vol., ~3.9 g/L residual sugar, ~6.6 g/L total acidity; ~93° Oechsle at harvest).

Tasting Notes

- **Color:** Pale lemon with green reflections; brilliant clarity.
- **Aroma:** Mirabelle, kumquat, orange zest, white tea and biscuit hints, lifted by mint, lemon balm and thyme; underlying wet-stone and quartzite nuances.
- **Palate:** Concentrated yet taut; stone fruit and citrus layered over chalk-salt minerality, firm, spicy grip and vivid acidity; long, driving finish with considerable aging potential.

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Did you know?

Schloss Johannisberg matures Goldlack in its historic **"Bibliotheca Subterranea,"** a subterranean cellar carved 9 metres below the estate and kept at a natural **10.5 °C**—a steady environment that fosters exceptional lees integration and longevity. The domain has cultivated **only Riesling since 1720**, and famously helped define Prädikat styles with the serendipitous "Spätlese" of 1775.

Wine Pairing Ideas

- **Grilled sea bass with saffron sauce:** saline minerality and citrus lift echo the fish's brininess and cut the sauce's richness.
- **Venison saltimbocca:** concentration and dry extract stand up to gamey depth; herbal notes sync with sage.
- **Lobster with brown butter and lemon:** ripe stone fruit and acidity balance butterfat; lemon amplifies the wine's zestiness.
- **Aged Comté or Beaufort:** nutty, umami complexity dovetails with subtle cask texture and mineral drive.

95

Robert Parker (RP) : 95 Points (2020)

From macerated grapes from top parcels around the château and vinified in traditional oak for 10 months prior to the aging on the fine lees for 24 months, the 2020 Schloss Johannisberg Goldlack Riesling Trocken opens with an intense and generous but fine, elegant and flinty bouquet indicating a substantial Riesling of great class. The aging in oak is palatable in texture and structure and a little disruption to the Bronze and Silberlack in terms of style. This full-bodied Johannisberger is a supple yet pure, refined and saline, finely grippy and expressive Riesling with great aging capacity. This is a promising Johannisberg that will refine with bottle age. Drink from a large Bordeaux glass! 13% stated alcohol. Natural cork. Tasted at the domaine in September and again at home in late October 2023. The wine sells for respectable 210 euros ex-cellar.