



TANNERS

WINE MERCHANTS



Willi Schaefer Riesling Vertical

Half Dozen

INTRODUCTION

Weingut Willi Schaefer is one of the great estates of the Mosel, and their wines rank amongst the best produced anywhere in the world. It is true, however, that you need to enjoy the classical style of Riesling to get fully on board, and this mixed half dozen is your chance to test the waters.

The wines of Willi Schaefer have a distinct finesse, a pillowy, almost weightlessness at times, with incredible energy and intensity, and a playful fruitiness. This case focuses on two wines, both produced with fruit from the Himmelreich (Kingdom of Heaven) vineyard in Graach: their Graacher Riesling Feinherb, and Graacher Himmelreich Riesling Kabinett, comprising a bottle of each from the 2022, 2024 and newly released 2025 vintage. This mini vertical is a wonderful opportunity to explore and compare these magical wines from this peerless estate.

All of these wines will happily cellar for 10-15 years as well as being genuinely impressive today. Delicious on their own, they will sing when paired with punchy, lighter dishes and ingredients like lime, chilli and coriander, as we bid Auf Wiedersehen to the summer.

THE WINES

1. Graacher Riesling Feinherb, Weingut Willi Schaefer, Mosel

Bin No: GW0182B

Feinherb often operates as an entry-point, off-dry style for an Estate, but we've noticed over the past few years, that this example is so much more than that. True to Feinherb, it feels like a classically delicate Kabinett: racy and light, and crisp with a light, fruity sweetness. If you were to simply sip, it drinks like a dream, but it is absolutely a wine to geek out about too.

The 2022 is ripe and herby on the nose, giving an impression of softness, with well-defined strawberry and peach fruit, fruit blossom, and stony minerals. Dry, intense and mineral on the attack, with lots of grip; tantalising, with a floral and creamy quality, moving through lemon verbena to a dry and uplifting finish. And notably long with it.

The 2024 is perhaps the most tightly wound of the three, opening with a pretty, apple-like character, citrus of course, and plenty of herbs. The palate is bright, there is a fine creamy tenderness, a juicy core and a stony intensity. It will give up more in time and now probably feels that bit drier than the others.

The 2025 has a pronounced floral and herbal bloom to the nose, with notes of white flowers, peach sherbet, white peach and exotic teas. The palate feels crisp and is laden with juicy, lime citrus, delivering a tangy and tonic-like freshness, remaining light, elegant, and incredibly intense. The finish is driven with a lip-smacking salinity.

2. Graacher Himmelreich Riesling Kabinett, Weingut Willi Schaefer, Mosel

Bin No: GW0071B

The 'Kingdom of Heaven' moniker is a reference to this sunny, warm, exposed bank of vines. Slate soils store heat and the site has excellent water retention to handle drier spells; the wines produced here have a real charm, a natural silkiness and gorgeous fruit.

The 2022 Kabinett comes in at 7.5% vol and has a fruity 45g/l residual sugar. It shows remarkable purity on the nose, lots of fruit blossom and herbs and a laser-like focus with well-defined white fruits, and lemon and lime citrus. Deep and rich, but wonderfully elegant. The palate offers a lovely sweetness, an ample juiciness and a mix of zesty citrus, green apple, and underripe peach fruit. Playful and fruity, a silky/creaminess and a tangy, salty and pithy grip. Long and delicious!

The 2024 Kabinett has a coolness to it, again it feels precise and focused, but the slate comes through more, the herbs feel dewy, and yet the fruit character does touch on juicy, oily mango. Great concentration and thrilling intensity, yet so light on its feet, and the mineral intensity, the grip, is so satisfying. Another brilliant Kabinett vintage and a benchmark, incredibly drinkable example of the style.

The 2025 Kabinett needs a little time to shake off some reduction but blossoms with delicate herbs, a smoky, flinty note, and then a full mix of citrus, white fruits, peach and soft red fruits – complex and utterly charming. The palate is alive, with plenty of spritz and super verticality, showing elevated acidity and that wonderful, pillowy lift. Soft, floral core, lime juice in spades, this is fruity, tense and finely concentrated with great energy.

SYMBOLS:  vegetarian  vegan  organic  biodynamic

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Tanners Sales Team

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