# Good – Better – Silvaner

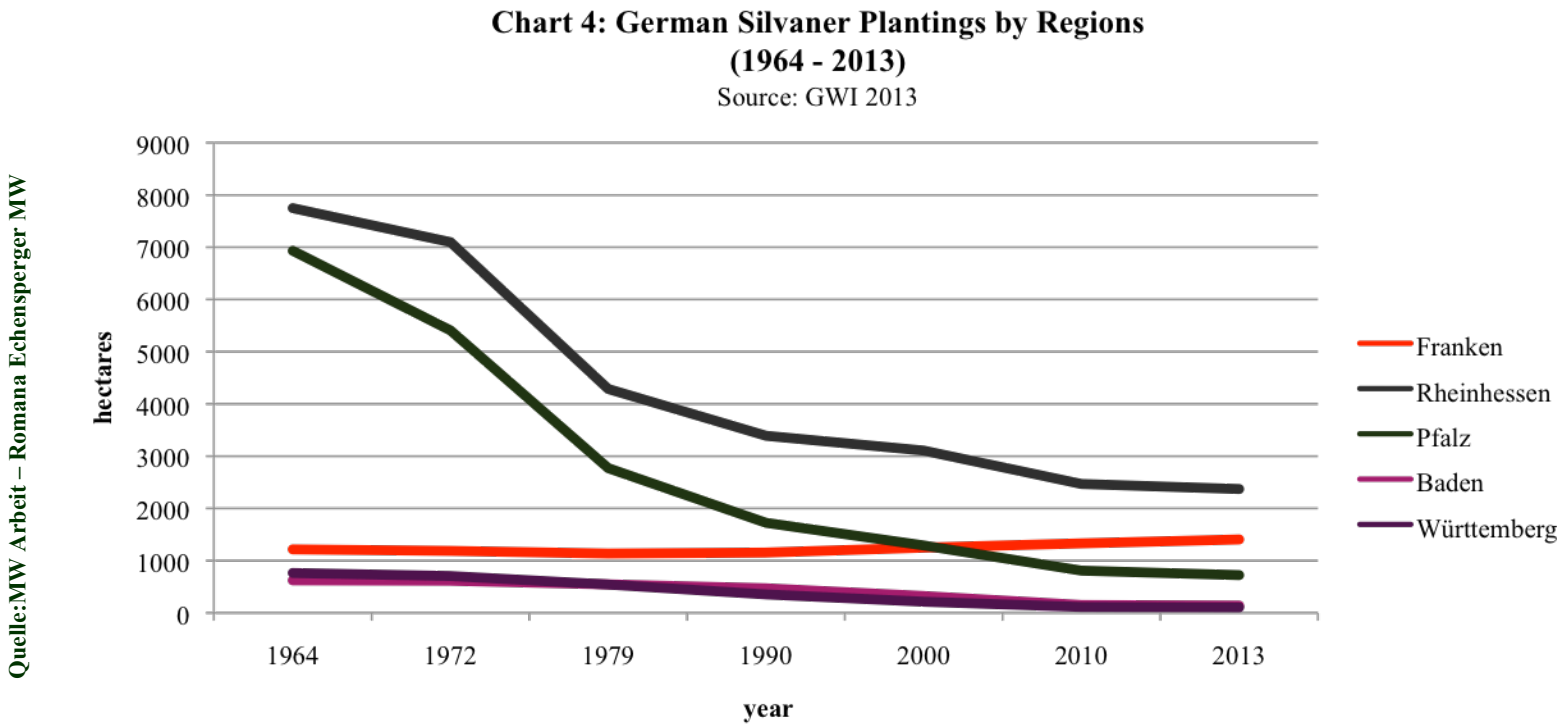
In search of a great German grape variety.

Wines of Germany

# History of Silvaner

- According to DNA analysis a natural cross between Traminer X Österreichisch Weiss
- First mentioned in Germany / Franken back in 1659, when it was imported for new plantings after the Thirty Years‘ War
- Spread throughout Germany and prior to the 19th century, was used in the „Gemischter Satz“ (field blended vineyards)

# Significance of Silvaner in selected German wine regions



# Significance of Silvaner world-wide

| Chart 3: Silvaner hectarage worldwide<br>Source: Robinson, Harding & Vouillamoz 2012; GWI 2015; Rau 2015 | |
|---|---|
| Germany (Rheinhessen 2.371 ha / Franconia 1.406 ha) | 5.122 ha |
| France | 1.058 ha |
| Switzerland | 246 ha |
| Croatia | 195 ha |
| Italy (Alto Adige) | 113 ha |
| Slovenia | 105 ha |
| Czech Republic | 104 ha |
| Republic of Moldova | 98 ha |
| Ukraine | 70 ha |

Source:MW Arbeit – Romana Echensperger MW

# Tasting Flight 1 – Others than Franken

- 2015 Grüner Silvaner Kabinett trocken
- Weingut Tina Pfaffmann / Pfalz

- 2015 Binger Quarzit / Silvaner trocken
- Weingut Riffel / Rheinhessen

- 2015 Ihringer Winklerberg / Silvaner trocken
- Weingut Dr. Heger / Baden

# General Characteristics of Silvaner

## Vineyard

- Overall middle to late ripening variety
- Requires middle to high class vineyard sites
- Needs soil with enough water resources
- Tendency for high yields (have to be reduced for premium wines)
- Moderate susceptibility to powdery mildew and botrytis cinerea
- Thin but robust skins

## Aromatic profile

- Semi-aromatic variety
- Moderate acidity


Amsterdam 2016, © German Wine Institute / Romana Echensperger MW

# Developments in Viticulture for Silvaner

**Chart 15: Development of Silvaner Clones in Germany and their main breeding objectives**
Source: DLR 2015; Engelhart 2011; Engelhart 2012

| Clone | Date Introduced | Primary Characteristics |
|---|---|---|
| **First clonal selection** | | |
| Clone: Sylvaner Hochselektion Fröhlich ( Palatinate) | Selected 1876 | Yield stability |
| **Clonal selections through 1999** | | |
| Clone: Wü 78 & Wü 92 (Franconia) | 1956 listed with the Bundessortenamt | Yield stability |
| Clone: We 21, We 22 & We 89 (Württemberg) | 1956 listed with the Bundessortenamt | Yield stability, must-weight and quality increase, improved frost resistance |
| Clone: FR 49-124, FR 49-127 (Baden) | 1956 listed with the Bundessortenamt | High must-weight, low susceptibility to botrytis |
| **Clonal selection as of 1999** | | |
| Clone: We 88 (Württemberg) | 1999 listed with the Bundessortenamt | Lower yield, loose-clustered structure, higher must-weight |
| Clone: Wü 9929 (Franconia) | 2011 listed with the Bundessortenamt | loose-clustered, significantly reduced yields, more fruity aromas |
| Clone: Wü 0115 + WÜ 0318 (Franconia) | 2012 listed with the Bundessortenamt | Significantly reduced yields, small berries, loose-clustered, high sugar and total acid content, yellow fruit aromas |
| **Outlook** | | |
| Two additional clones from Veitshöchheim (Wü0630 & Wü0712) are currently undergoing intermediate testing at the Bundessortenamt. Breeding objective: Apart from reduced yields, also improved aroma | | |

Source:MW Arbeit – Romana Echensperger MW

Source: Josef Engelhart – LWG Bayern

Silvaner Wü 92 | Silvaner Wü 01-15

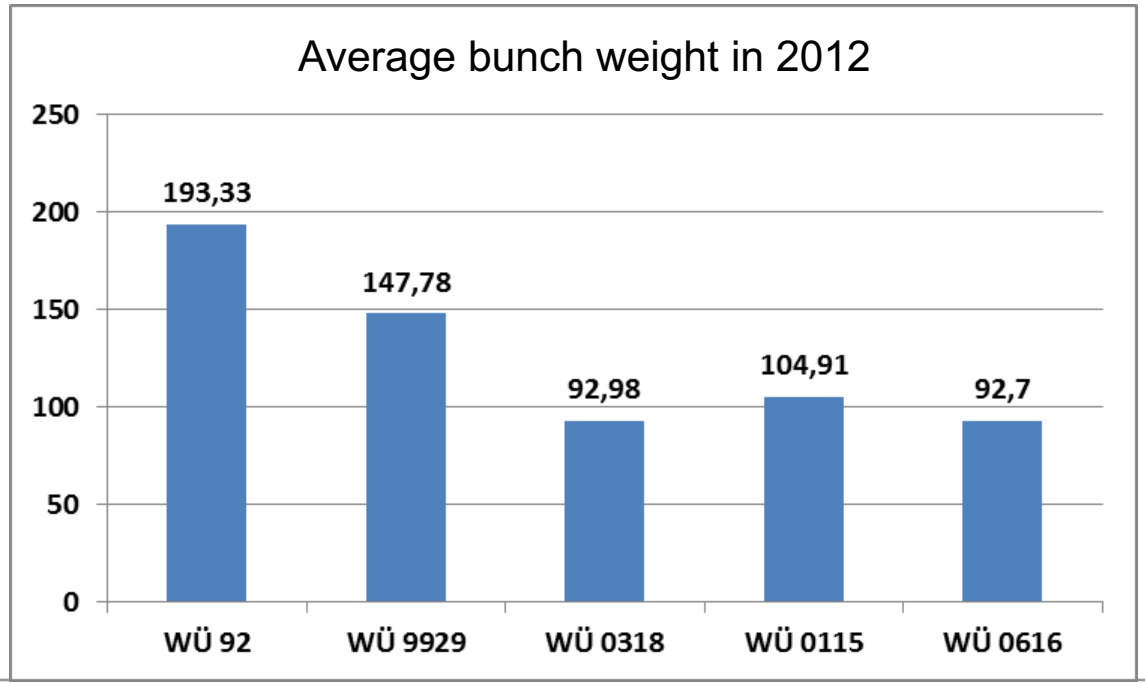
Source: Josef Engelhart – LWG Bayern

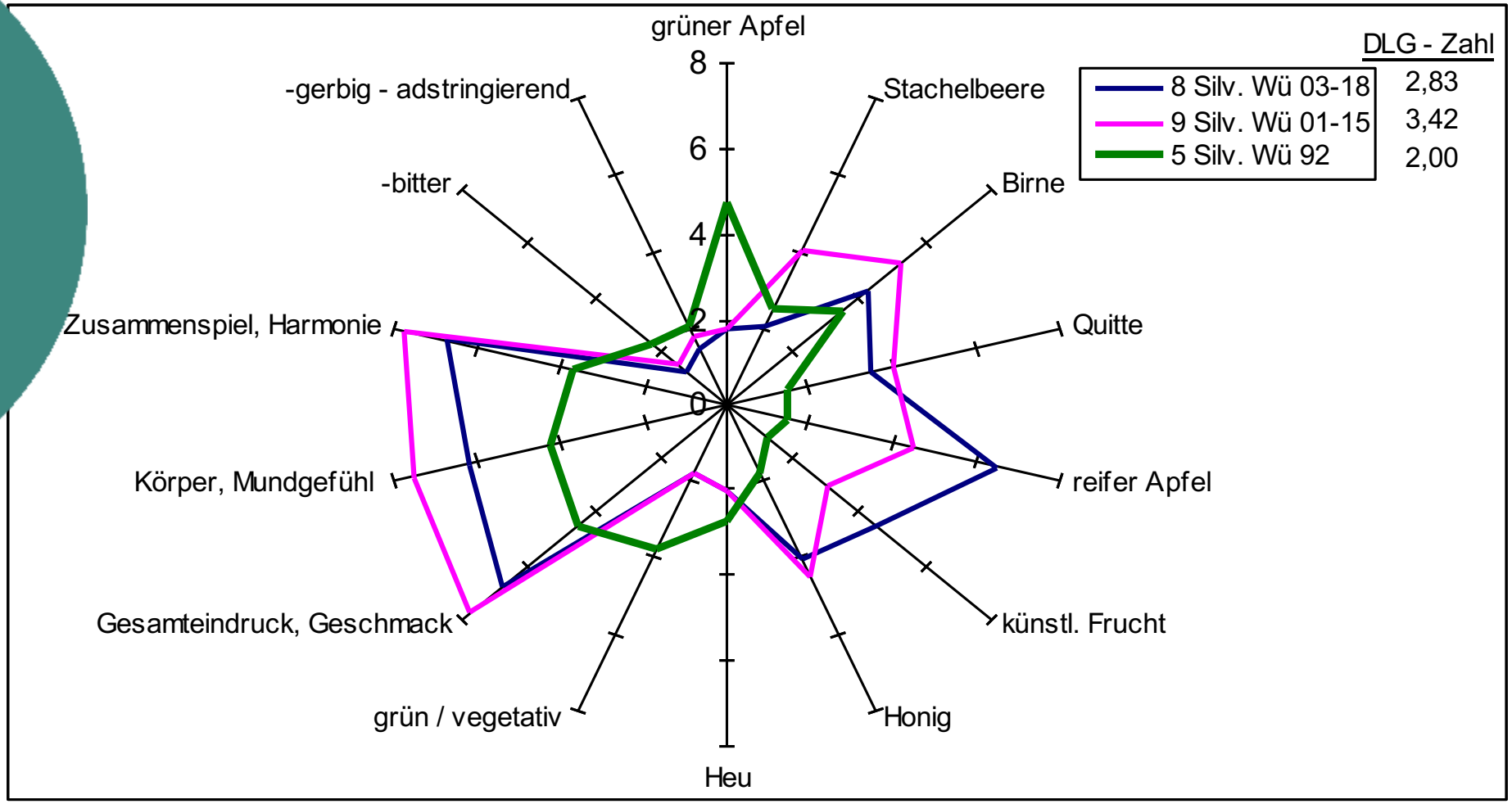
Silvaner Wü 0318

Silvaner Wü 0630

# Advantages of the new Würzburg Premium Clones are

- No crop thinning necessary
- Less Botrytis cinerea
- Higher acidity, more body and aromatics






Mittelwert n= 4 Verkoster

Source: Josef Engelhart – LWG Bayern

# Developments in Vinification for Silvaner

- In search for greater individuality in winemaking practices „how to bring more edges into the wine“

  - harvest date
  - cold soak
  - fermentation with skins
  - temperature and yeast
  - fermentation vessel
  - malolactic fermentation

# Flight 2 – What's New in the World of Silvaner?

- 2015 Silvaner Spätlese trocken "Steillage"
- Weingut Jürgen Rebhann / Franken

- 2015 Hohen Sülzen Silvaner trocken / VDP.Ortswein
- Weingut Battenfeld-Spanier / Rheinhessen

- 2015 "Eigenart" Silvaner trocken
- Weingut Max Müller / Franken



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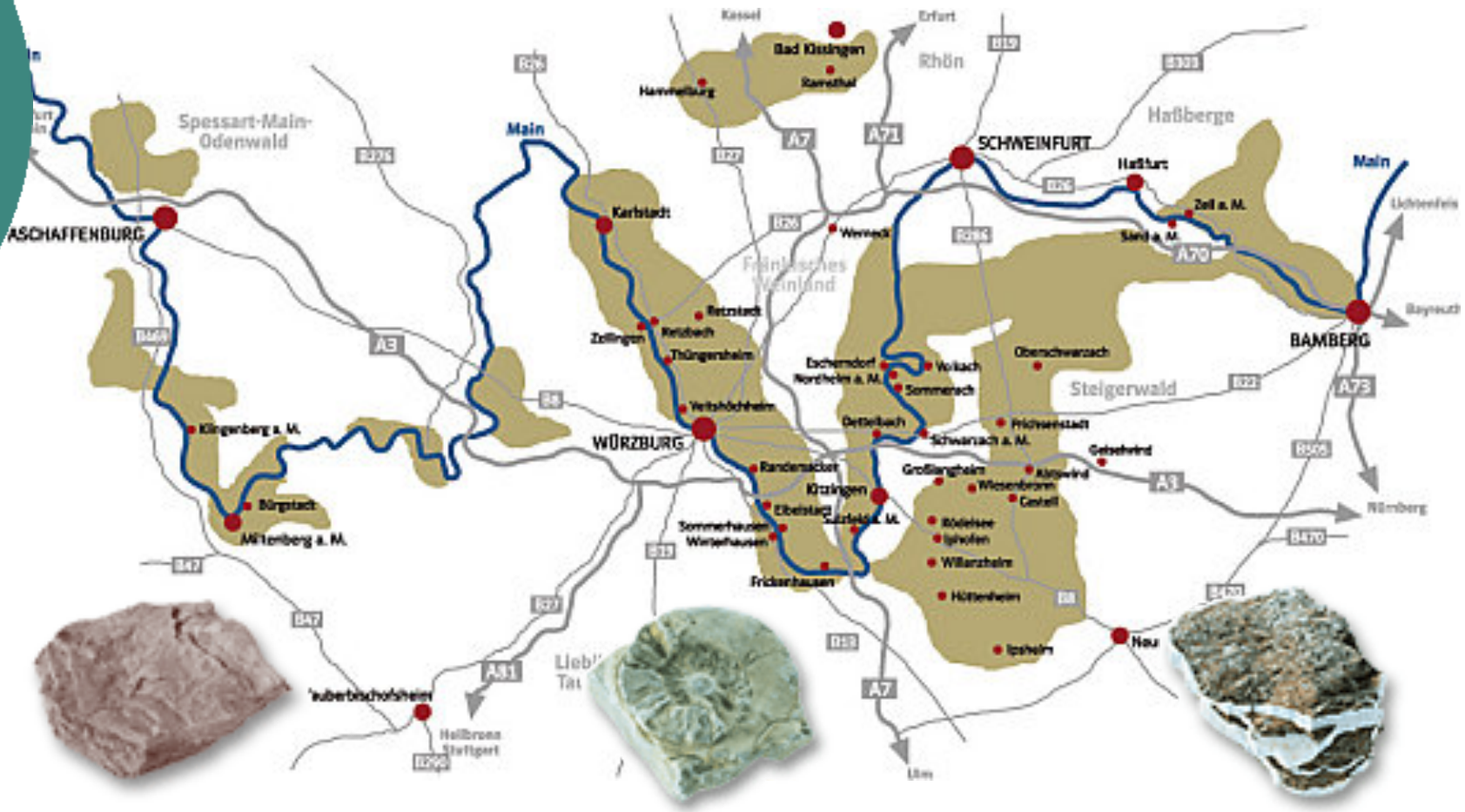
# Franken Terroir



# Without any doubt – Franken is committed to Silvaner

- Highest wine growing region NN in Germany = cooler and more continental climate = perfect for Silvaner

- Predominant soil types are limestone and keuper / gypsum = perfect for Silvaner

| Hectarage of Silvaner in Germany<br>Source: GWI 2013, GWI 2015, Kolesch 2014 | | | |
|---|---|---|---|
| | 1995 | 2014 | Change in % |
| Franconia | 1.190 ha | 1.424 ha | + 19,66 % |
| Rest of Germany | 6.356 ha | 3.650 ha | - 42,57 % |

# Franken: Silvaner grows in the best single vineyards. 17 vineyards are classified as VDP.Grosse Lage for Silvaner

## Next to Franken only in Saale-Unstrut Silvaner is part of the VDP.Grosse Lage classification

**Number of GG from Franconia**

Source: VDP 2015

| Vintage | 2003 | 2004 | 2005 | 2006 | 2007 | 2008 | 2009 | 2010 | 2011 | 2012 | 2013 | In total 2003 - 2013 |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Silvaner | 20 | 17 | 19 | 20 | 18 | 19 | 22 | 20 | 22 | 26 | 25 | 208 |
| Riesling | 24 | 19 | 21 | 20 | 25 | 21 | 24 | 20 | 21 | 24 | 19 | 214 |
| Spät-burgunder | 4 | 4 | 3 | 3 | 3 | 7 | 6 | 5 | 6 | 6 | 0 | 43 |

VDP. GROSSE LAGE

# Flight 3 – Franken Classics

- 2015 Silvaner “Charakter F”
- Retzbacher Benediktusberg / Divino / Franken

- 2015 Kallmuth Silvaner GG / VDP.Grosse Lage
- Weingut Fürst Löwenstein / Franken

- 2015 “Der Held” Silvaner trocken
- Weingut Weigand / Franken



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# Future Perspective

- “Don’t call me Spargelwein!”
- Marketing for Silvaner only – get away from the comparison with Riesling!
- Producers from other regions re-invent their Silvaner types = real indigenous variety



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# Future Perspective

- Discovery that Silvaner is the best wine to pair with modern cuisine = puristic combinations without any “sugar tail”

# Good – Better – Silvaner.

Source: Weingut Max Müller I.

# Thank you for your attention!

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