



WILHELMSHOF

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AVANT GARDE SPARKLING WINE. 100% MANUAL HARVEST. AUTHENTICITY. FROM THE VINEYARD TO WINE AND SPARKLING WINE ON THEIR OWN ESTATE. FIRST WINERY IN THE GERMAN SUSTAINABILITY CODE. ORGANIC.

ROTH-OCHOCKI FAMILY

Right in the centre of the old wine-growing village of Siebeldingen, a historical courtyard gate invites you into the Wilhelmshof estate. Like the estate's Burgundy vines, here we stand on shell lime soil. Since all first-born males in the family were named Wilhelm, the estate eventually became known as the Wilhelmshof. Wilhelm Jung, the last of the Wilhelms, laid the foundation for selling bottled wine by choosing to bottle the exceptionally good 1949 vintage.

The ladies of the family later took charge of Wilhelmshof, with Wilhelm's daughter Christa taking over with her husband Herbert Roth in 1975. Their daughter Barbara (born in 1978) then took charge from 2010 with her husband and colleague Thorsten Ochocki (born in 1979). The two couples met during their oenology studies in Geisenheim. Barbara and Thorsten broadened their horizons through work experience in Canada, South Africa, New Zealand and the US (California, Oregon) and the French wine regions of Bordeaux, Burgundy and Champagne. Sustainable cultivation has been a leading principle of Wilhelmshof since the 1970s when Herbert Roth began to analyse the theses of the Club

of Rome. In collaboration with the University of Applied Sciences Bingen and the Herrmann Höpke Institute, Wilhelmshof took part in a research project on sustainability from 2008. In 2015, it became the first German winery to file a sustainability report in accordance with internationally accepted guidelines. Wilhelmshof was the first winery in Germany to be included in the German Sustainability Code. It has held organic certification since 2018.

Herbert Roth is considered a pioneer German sparkling wine-maker. Since his study trips to the Champagne region in the 1970s, he was convinced that high-quality German grapes could also produce excellent sparkling wines. After all, the Palatinate is on the same latitude as the Champagne region and also has calcareous soils where similar grape varieties thrive. He first secretly bottled 52 sparkling wines for his own use - one for every Sunday - using a sparkling wine cork machine (made in 1800) that he bought from a flea market in Épernay. This historical machine can still be admired in the wine cellar to this day. In 1988, Herbert Roth became one of the founders of the "Verband der deutschen Sektmacher" (as-

Picture: Spirited couple: Barbara Roth and Thorsten Ochocki.



THE WINES SPARKLE AND THE SUN SHINES IN THE BOTTLES.

2022 Im Sonnenschein Pinot Blanc Spätlese (dry)

Wilhelmshof has not deliberately abandoned classic superior quality German wines. This makes it clear that the estate's wines are not fortified. In this case, it results in a very intricate, elegant and expressive wine at an impressive 14% ABV.

2016 Blanc de Noirs Brut

Pinot Noir is the base wine for this speciality of the winery. This multiple award-winning sparkling wine was first produced in 1989. This sense of history can be felt through the creamy note, smooth finish from five years on the lees and the gently vibrant, elegant perlage. The base wine for this sparkling wine was aged in barriques.

2020 Im Sonnenschein Pinot Noir Spätlese (dry)

Along with distinguished whites and brilliant sparkling wines, Pinot Noir is another of the winery's specialities. It ages in small and large oak barrels and its fine mineral aromas prove particularly beguiling. It is characterful on the palate and stands up to comparison with great French burgundies.

Wilhelmshof | Owners: Roth-Ochocki family | **General manager:** Barbara Roth | **Cellar:** Thorsten Ochocki
Vineyard area: 22 hectares | **Founded:** 1648 | **At current premises since:** 1918 | **Annual production:** around 150,000 bottles
Most important varieties: Riesling, Pinot Noir, Pinot Gris and Blanc | **Several alcohol-free drinks | Memberships:** Verband traditioneller Sektmacher e.V., Zukunftsweine, Vinissima | Organically certified

sociation of German winemakers). He showcased Germany's first Blanc de Noirs in 1989 - a white sparkling wine made from gently pressed red Pinot Noir grapes. The inspection body was fittingly shocked and did not wish to accept the French designation, instead recommending the term "Weißdruck" for the label! An entire binder holds the written confirmation with the authorities and corroborates Herbert and Christa Roth's fight for the authorisation of the nowadays commonplace term. In 1994, the designation Blanc de Noirs was authorised in an EU regulation thanks to their endeavours.

Their daughter Barbara also waged war on regulations. Since 1992, the EU had insisted that sparkling wine bottles feature a foil capsule. However, this has no functional significance for the bottle and is merely a part of the traditional design. It also causes high CO2 emissions during production and transport, then ends up as waste. This was unacceptable to the sustainable winegrower. Together with Palatinate MEP Christine Schneider and an initiative involving 60 other wineries, Barbara succeeded in ensuring that from December 2023, EU packaging regulation no longer insists upon the use of redundant foil capsules.

Wilhelmshof's Blanc de Noirs became a resounding success amongst wine connoisseurs and repeatedly put even renowned

champagnes in the shade at international tastings. Herbert Roth caused a stir in 1996 (and not just amongst experts) when he first introduced Patina sparkling wines, which aged on the lees for at least five years and are very sought-after by connoisseurs. Wilhelmshof has been acclaimed as the best German sparkling wine producer on multiple occasions.

All the estate's sparkling wines are produced according to the same criteria: Only healthy grapes are selected by experienced staff and are then processed in 100% manual harvesting according to the stipulations of traditional bottle fermentation. The quality of the wines starts in the vineyards and the natural, sustainable treatment of the soil forms the basis of organic cultivation with the aim of producing perfect wines.

The early focus on just five grape varieties, namely Riesling and Burgundy varieties, was a wise decision that proved important for the winery's development. These five grape varieties thrive in the soils and produce first-class sparkling base wines. The base wines for the Privé sparkling wines are aged on the fine lees in oak, when they become infused with vivacity and balance. These are predominantly the domain of Barbara Roth. Thorsten Ochocki, her husband, is particularly fond of fine Pinot Noirs and passionately devotes himself to this variety.



A picturesque gate leads to enjoyment of wine and sparkling wine. Many oak barrels play an important role here too.