

WEINGUT
SECKINGER



Grand Cru
Vintage 2024

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The 2024 growing season reminded us in many ways of 2021. In early spring we experienced light frost around Maikammer, fortunately without serious damage. From April through July the weather was extremely variable. Rain events of up to 100 mm alternated almost weekly with periods of intense heat - essentially perfect conditions for fungal pressure, with powdery and downy mildew appearing throughout the season.

As a result, our plant protection strategy had to adapt. Including biodynamic preparations we carried out 21 vineyard treatments - a record for us, but one that ultimately paid off. The vines remained remarkably healthy, with clean fruit and foliage well into autumn.

We delayed the harvest in each vineyard as long as possible to achieve full aromatic ripeness. The result could not make us happier. Despite the challenges of the year, the wines show energy, balance and precision.

As always, our Rieslings, Weissburgunder and Chardonnays were fermented and matured in 500-litre tonneaux of German and French oak and aged two winters on the lees.

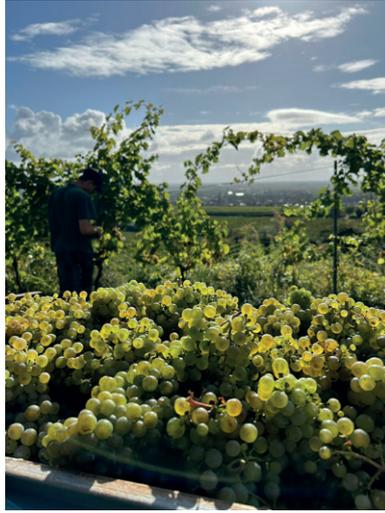
New in 2025

In 2024 we finally approached a project we had long been looking forward to: Spätburgunder (Pinot Noir). Several years ago we planted Pinot Noir in some of the best parcels of the Kapellenberg vineyard in Maikammer. At the same time we took over mature vineyards in Hambach, now around 20 years old.

- Maikammer Spätburgunder (Village)
- Hambach Schlossberg Spätburgunder (Premier Cru / Erste Lage)
- Maikammer Kapellenberg Spätburgunder (Grand Cru / Grosse Lage)



Vintage 2024



Bringing the character of each site into the bottle without manipulation, faithful to the vintage - this remains our guiding principle. We are fortunate to work some of the Palatinate's most historically significant vineyards.

FORST AN DER WEINSTRASSE sits at the edge of the Palatinate Forest and ranks among the most distinctive villages of the Mittelhaardt. Predominantly south- to south-east-facing slopes benefit from ample sunshine and pronounced nocturnal cooling. The vineyards are rooted in basalt, limestone and weathered red sandstone with loam and clay components. The resulting wines show density and structure, underpinned by a firm mineral spine and considerable ageing capacity.

→ Elster (Premier Cru)

DEIDESHEIM lies at the interface between forest and plain. The moderating influence of the Haardt ensures balance, while the diverse substrata of sandstone, limestone and marl translate into layered, long-lived wines of both substance and finesse.

→ Herrgottsacker (Premier Cru)

→ Paradiesgarten (Premier Cru)

→ Am Kirchenberg (Premier Cru)

→ Mäuschöhle (Premier Cru)

→ Langenmorgen (Grand Cru)

→ Kalkofen (Grand Cru)

→ Kieselberg (Grand Cru)

→ In der oberen Petershöhle (Grand Cru)

→ 1 Tal (Grand Cru)

RUPPERTSBERG opens towards the Rhine plain, its vineyards well ventilated and evenly exposed. Limestone veins and variegated gravel provide excellent drainage.

The wines are marked by freshness and definition, combining ripe fruit with clarity and inner tension.

→ Linsenbusch (Premier Cru)

→ Nukbien (Premier Cru)

→ Reiterpfad (Grand Cru)

KÖNIGSBACH, at slightly higher elevation and closer to the Haardt range, is cooler and more wind-exposed. Calcareous sandstone and limestone marl yield wines of restraint and linearity, defined by elegance, freshness and a persistent mineral finish.

→ Ölberg (Grand Cru)

HAMBACH borders the Palatinate Forest and benefits from predominantly south to southeast-facing vineyards with ample sun exposure. The soils are defined by red sandstone and clay-rich subsoils, which retain warmth while ensuring a steady water supply throughout the growing season. This geological foundation lends the wines structure, a warm, spicy profile and a distinctive mineral character. They show depth and earthy nuances, yet remain focused, precise, and well-defined in expression.

→ Schlossberg (Premier Cru)

MAIKAMMER, further south, enjoys a warmer mesoclimate and extended ripening. Limestone-rich marl and clay soils favour Burgundian varieties, which here develop texture and depth without sacrificing precision.

→ Kapellenberg (Grand Cru)



2024


Petershöhle
RIESLING
SECKINGER
GROSSE LAUFE


Dambach Schönblick
SPÄTBURGUNDER
SECKINGER
GROSSE LAUFE


Schlammberg
SPÄTBURGUNDER
SECKINGER
GROSSE LAUFE

2024


1 Tal
SECKINGER
GROSSE LAUFE



Vintage 2024

2024 Riesling Deidesheim Herrgottsacker

12.5 % vol. 3 g/l residual sugar – 6.3 g/l acidity

6,000 bottles

Herrgottsacker is one of the largest single vineyard sites in Deidesheim. As a result, soils and microclimates vary considerably across the site. Around half of the fruit comes from parcels close to the forest, such as the Hahnenböhl sector. These vineyards tend to produce grapes with vibrant acidity and bright, fresh fruit character. In the sun-exposed sections closer to the village, poor yellow and red weathered sandstone soils dominate, yielding grapes with higher ripeness levels. The grapes were pressed directly, followed by spontaneous fermentation in traditional Stück and Doppelstück oak barrels. On the nose, the Deidesheimer Herrgottsacker shows floral aromas reminiscent of blossom, along with herbal spice and citrus notes. On the palate the wine is already very approachable, juicy and lively. A perfect introduction to our single-vineyard wines.



2024 Riesling Deidesheim am Kirchenberg

12,0 % vol. 0,9 g/l residual sugar – 6,9 g/l acidity

700 bottles

The Kirchenberg is a distinctly south-facing vineyard located directly at the edge of the forest, characterized by yellow sandstone soils. Intense sunlight allows the grapes to ripen quickly and fully, while the proximity to the forest brings noticeable cooling in the evening and night hours, helping the wine retain its lively and characteristic acidity. For us, timing the harvest precisely and picking early enough is crucial in order to preserve the site's finesse and clearly express its origin. After pressing, the must is fermented and aged directly in tonneaux. Kirchenberg is, for us, a classic example of Mittelhaardt terroir: fruit-driven, spicy and deep on the palate, supported by finely integrated acidity. Its profile is defined by vibrant freshness, yellow citrus notes and a pronounced salinity and juiciness. This wine is released exclusively as a vinotheque bottling.



Vintage 2024

2024 Riesling Deidesheim Langenmorgen

13,0 % vol. 0 g/l residual sugar 6,2g/l acidity
600 bottles

Typical Langenmorgen. A southeast-facing slope with red, yellow and white sandstone in the topsoil and a high limestone content in the subsoil, planted with vines over 50 years old. For us it is always a special experience to stand in such an old and vital vineyard. These old vines have seen more than we have, and the wine they produce can often tell the story better than we can ourselves. Even in a season marked by strongly contrasting weather, alternating between hot and rainy phases, we were able to harvest perfectly healthy fruit without botrytis. The grapes were pressed directly and the wine was subsequently fermented and matured in Palatinate oak barrels from our own cooperage. On the nose the wine shows the typical bright, yellow, chalky and slightly reductive character with spicy aromatics. On the palate it reveals the classic long finish of Langenmorgen, carried by very fine acidity and salinity, accompanied by delicate fruit.



2024 Riesling Deidesheim in der oberen Petershöhle

13,0 % vol. 2 g/l residual sugar 7,1 g/l acidity
800 bottles

This vineyard holds our deepest pride, blood and sweat. More than 35 years ago our father began restoring the old terraces of the Petershöhle, located at the edge of the Haardt mountains in the Palatinate Forest. The steep, inaccessible terrain, dense brush and thorns made the work brutal and left many bloody fingers. Much of the hillside had been abandoned decades earlier because the labour required was simply too great. Fortunately for us, our father felt drawn back into the forest. Today the site offers not only one of the most beautiful views over the Rhine valley, but also remarkable soils, a unique microclimate and a diverse mixed ecosystem that make this place truly special. The soil is poor red sandstone, almost biscuit-like in texture. The wine shows fine reduction, the typical iron-fingred red fruit of the site and enormous drive and juiciness. It is already very open and elegant, carried by a clear, vibrant acidity.



Vintage 2024

2024 Riesling Deidesheim Kieselberg Wurzelecht

13,0 % vol. 0 g/l Residual sugar 6,8 g/l Acidity

500 Bottles

By far our oldest vineyard, around 60 years old. Ungrafted vines planted on a plateau in Deidesheim, with soils scattered with small fragments of sandstone, limestone and gravel (Kiesel). A vineyard whose deep root system makes it resilient in both very dry and very wet years. Tiny golden berries, very high extract levels and enormous ageing potential. For us, the wine speaks more than we could ever put into words.

The Kieselberg is our benchmark. Initially showing a fine reduction with delicate floral notes. On the palate it is dense and profound, carried by ripe, precise acidity and fine fruit. Salinity and extract provide structure and tension. The length is remarkable. For us, a monument of Riesling.



2024 Riesling Ruppertsberg Reiterpfad

12,0 % vol. 1,6 g/l Residual sugar 6,5 g/l Acidity

1.000 Bottles

Our Ruppertsberger Reiterpfad comes from the Steingrube plot, which for us is one of the most exciting parts of the vineyard. The soils are deep, composed of loam, loess and sandstone. The site lies on an open plateau west of Ruppertsberg, close to the forest edge of the Palatinate Forest. Hand harvesting and whole-cluster pressing of the grapes resulted in a wine with moderate acidity and a pronounced saline character. The wine shows fine oxidative notes, dark spice, wet stone, as well as smoky and herbal aromas on the nose. In its depth and character it comes remarkably close to the great sites.



Vintage 2024

2024 Riesling 1 Tal

13,0 % vol. 0 g/l Residual sugar 7,0 g/l Acidity
1.800 Bottles

Our coolest vineyard: red and yellow sandstone in a small, shaded side valley between Mäushöhle and Petershöhle. Limited sun exposure preserves a striking, lively acidity. Aged in used tonneaux. The profile is defined by finely spiced fruit, pronounced saline minerality and elegant reduction, accompanied by notes of black tea. Purist in style, powerful on the palate with plenty of grip and remarkable length.



2024 Riesling Königsbach Ölberg

12,5 % vol. 0 g/l Residual sugar 6,4 g/l Acidity
1.000 Bottles

Our southernmost vineyard on the Mittelhaardt, planted with vines over 40 years old. Soils of sandstone, limestone gravel and calcareous marl meet a southeast-facing exposure - a striking contrast to the sandstone-dominated sites in Deidesheim. Whole-cluster pressing is essential here to preserve the vineyard's finesse despite the acidity being naturally buffered by the limestone. The aromatics are marked by fine yellow fruit and hints of stone fruit. On the palate the acidity is delicate, carried by pronounced chalky salinity. The wine shows a firm, dense structure with high extract and considerable substance.



Vintage 2024

2024 Weißburgunder Deidesheim Paradiesgarten

12,5 % vol. 0 g/l Residual sugar 6,0 g/l Acidity
1.000 Bottles

Our vineyard in the Paradiesgarten lies on a gentle northwest-facing slope on yellow sandstone. Harvest timing is crucial here; we aim to pick at what we consider the perfect level of ripeness. The grapes typically show pleasantly fresh acidity and moderate must weight. The vineyard and the variety naturally produce a delicate and finely structured wine, which we seek to preserve and highlight. The Weissburgunder was aged entirely in used tonneaux. On the palate the wine shows a subtle violet-like, mineral note, with a well-balanced interplay of salinity and acidity.



2024 Chardonnay Linse

13,0 % vol. 0 g/l Residual sugar 6,0 g/l Acidity
3.000 Bottles

Our oldest Chardonnay vineyard lies below the Ruppertsberger Gaisböhl. Sandstone, calcareous marl and loess in the subsoil give the wine a very floral, ripe and slightly green, chalky character with a distinct presence. Only used oak barrels are employed here in order to preserve the wine's natural and open structure. The wine shows plenty of texture and juiciness, with rather bright and delicate fruit notes.



Vintage 2024

2024 Chardonnay Maikammer Kapellenberg

13,0 % vol. 1,2 g/l Residual sugar 6,9 g/l Acidity

4.500 Bottles

At this remarkable site one is reminded a little of Burgundy or the Jura. Within sight of the historic Hambach Castle and the still relatively unknown vineyard sites around Maikammer, massive limestone and clay soils allow the wine to express itself with full power. The nose shows very fine reduction, deep and spicy, with notes of citrus and mirabelle plum, graphite and a subtle popcorn-like reduction. Combined with 100% new oak, this forms our interpretation of Chardonnay from the southern Palatinate.



2024 Spätburgunder Maikammer

13,5 % vol. 0 g/l Residual sugar 5,4 g/l Acidity

2.000 Bottles

The Maikammer Pinot Noir is sourced from two vineyards within the Kapellenberg. One parcel lies directly at the forest edge with sandstone over a clay layer, while the second vineyard sits below the Chardonnay parcel, characterized by the site's typical massive limestone combined with clay.

The plant material ranges from massal selections from Burgundy to small-berried Geisenheim clones. As German clones often show higher phenolic levels, all grapes were fully destemmed and during fermentation we avoided punch-downs, relying solely on gentle remontage. The wine was aged for two winters in second-fill François Frères barriques. Our aim is to produce an elegant, balanced and finely fruited style of Pinot Noir.



Vintage 2024

2024 Spätburgunder Hambach Schlossberg

13,5% vol. 0 g/l Residual sugar 5,6 g/l Acidity
600 Bottles

Below the historic Hambach Castle lies the vineyard site Hambacher Schlossberg of the same name. The soils here consist of red sandstone combined with calcareous marl. A 20-year-old Burgundian clone provides the perfect foundation for an Erste Lage Pinot Noir. As with the other wines, we work with fully destemmed grapes and rely on gentle remontage during fermentation.

The wine was aged in one first-fill Louis Latour barrique and one second-fill François Frères barrique. The old vines and the red sandstone give the wine a deep, iron-tinged red character and a very fine elegance. In its character the wine reminds us somewhat of the Petershöhle in Deidesheim, about 15 kilometres away.



2024 Spätburgunder Maikammer Kapellenberg

13,5 % vol. 0 g/l Residual sugar 5,8 g/l Acidity
600 Bottles

In the southernmost part of the Kapellenberg lies our oldest Pinot Noir vineyard. Here, 25-year-old vines grow on pure limestone and clay soils – Geisenheim clones alongside massal selections from Burgundy. The low yield of only 900 litres per hectare forms the basis for concentration and depth. The wine is aged in first-fill François Frères barriques. The result is a balanced interplay of density and finesse, carried by deep red cherry fruit.





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