



Here at Hawkshead Wines we are huge fans of Weingut Hofmann. Considering most of Jürgen Hofmann's sought-after wines are snapped up in Germany, destined for the country's top restaurants, we were delighted when we secured a small parcel of his wines to exclusively offer in the UK.

Jürgen Hofmann took over his family winery with his wife (and fellow oenology graduate) Carolin in 2006. They have since gone on to achieve the coveted 3 grape rating from the highly regarded Gault and Millau Wine Guide, who described Jürgen as 'one of Germany's most versatile winemakers at one of the best wineries in Germany.'

Located between Mainz and Bingen, about 5km from the Rhine, the Hofmann Winery lies in the wine village of Appenheim. This area in Northern Rheinhessen used to be covered by an ancient sea, some 20million years ago. As a result, the best vineyards are characterised by limestone from the Tertiary age, which imparts an expressive streak of minerality to the wines they produce. Hofmann's wines naturally reflect this terroir, giving a distinctive taste and structure to the wines.

Enjoy these exquisite wines with a saving of £2 a bottle—or save even more with our Hofmann Six-Bottle Sampler case, with a total saving of £14! If that wasn't impressive enough, when you buy six or more of the featured wines as part of a twelve bottle order you can receive FREE DELIVERY, simply enter the code 'HOFMANNFREE' at our online checkout, and click 'check code'. **Stocks are limited.**

**Hofmann Weißer Burgunder  
 Trocken „Urmeer“ 2014,  
 Appenheimer 12.5%**



From the warm south-facing slopes of the estate's oldest Weißburgunder vineyard, the Appenheimer Eselpfad. 20% of the wine is fermented in oak, after which the wine spends several months ageing on its fine lees.

*"This is a Pinot Blanc with an extra dimension to the norm. The usual aromas of pear and elderflower are present, but the addition of a small percentage of oaked wine in the blend, gives a gunflint complexity and delicate hint of hazelnut. Texturally it is smooth and creamy, without being too opulent, having a poised, citrus finish to make it crisply refreshing. This shows...how very good it can be [Pinot Blanc]." - Alison Flemming MW*

**Enjoy to 2018+**

Food match: pair with pan fried scallops.

SL45172 ~~+3.95~~ -11.95

**Hofmann Riesling Trocken  
 „vom Roten Stein“ 2014,  
 Niersteiner 13%**



Fermented in old wooden casks, and then aged on its fine lees for several months — adding a subtle oak influence, texture and complexity. This dry wine takes its name from the red stone terroir of the vineyard at Nierstein.

*"Jürgen Hofmann really shows what he can do with this stunning and highly expressive Riesling. The iron oxide rich soils give an exotic spiciness in the wine suggesting papaya and passion fruit, with a twist of pink grapefruit and a mineral crispness on the finish. It is dry, vibrant and relatively full-bodied for a Riesling, drinking delightfully now but with the potential to develop for a further four to six years." - Alison Flemming MW*

**Enjoy to 2018+**

Food match: a perfect match for Thai green curry.

SL45171 ~~+4.95~~ -12.95

**Hofmann Riesling Trocken  
 „vom Muschelkalk“ 2014,  
 Appenheimer 12.5%**



A late harvest selection from young Riesling vines growing in Appenheims famed vineyard Hundergulden. Here the shell limestone soils are known for imparting a fresh mineral-laden style to its wines.

*The nose is overtly mineral, with an almost stony character dusting the delicate fruit notes of peach, apricot and melon. The sophisticated stone fruit follows on the palate, which is dry in style with a suggestion of sweetness. A round and waxy mouthfeel leads to a clean flinty finish. Very open and thoroughly enjoyable.*

**Enjoy to 2020+**

Food match: enjoy with grilled mackerel

SL46891 ~~+5.95~~ -13.95

**Hofmann Riesling Trocken  
 „Oelberg“ 2013,  
 Niersteiner 12.5%**



The Roter Hang (Red Slope) in Oelberg is counted among Germany's finest vineyards. Here the Riesling thrives on the slate, sandstone and hallowed, stony 'Rotliegend' soils which together give the wines a rich minerality as well as a fresh, fruity and playful nature.

*Ripe tropical fruit: pineapple and mango open on the nose. The palate is dry in style, although some sweetness is detectable. The tropical fruit notes follow on the palate alongside ripe apricot, which are balanced by a tangy apple peel finish. Full and round in the mouth with an energetic spritz. Very accomplished and will only improve with additional bottle age.*

**Enjoy to 2020+**

Food match: perfect with belly pork.

SL46891 ~~+9.95~~ -17.95

**SAVE  
 OVER  
 £20**

The Six-Bottle Sampler Case is **just £79.95** and includes **Free Delivery** when part of a twelve bottle order.

Our Six-Bottle Sampler includes: 2 x Urmeer, 2 x vom Roten Stein, 1 x vom Muschelkalk 1 x Oelberg

Enter the code **HOFMANNFREE** at our online checkout, click 'check code' and receive Free Delivery!

**Hofmann Six-Bottle Sampler Case**

<b>Delivered Price</b>	<b>£100.65</b>
<b>OFFER PRICE</b>	<b>£79.95</b>
<b>Case Code</b>	<b>SL46892</b>