



ZIND-HUMBRECHT

Zind-Humbrecht Gewurztraminer Hengst Grand Cru 2020 – 93 Pts

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## 93 Points

*Wine Spectator*

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A formidable, opulent off-dry style, this oozes with ripe peach, pineapple and honeyed apricot. This is beautifully propped up by a firm spine of acidity, with pink grapefruit pith adding pleasing bitterness to the lengthy finish.

– *Kristen Bieler*



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Zind Humbrecht Gewurztraminer Hengst Grand Cru 2022 – 96 Points

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## 96 Points

*VinousMedia.com*

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The 2022 Gewurztraminer Hengst Grand Cru was a bad boy in the cellar because it stopped and started fermenting. June hail had hacked half of the crop. The nose, however, is super clean, presenting Mirabelle jelly with overtones of peach and Damask rose, delicate and tender. The palate is even more nuanced, with immense freshness and beautifully delineated orange zest. It's mouth-watering, tingling, vibrant and intense on the back palate but restrained on the entry. Bold citrus delivers gorgeous balance. The freshness and zesty, pithy character make it unbelievable that this should hold 24 g/L of sugar. (Off-Dry)

– *Anne Krebiehl*



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Zind Humbrecht Gewurztraminer Hengst Grand Cru 2023 – 98 Points

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## 98 Points

*jamesuckling.com*

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It's hard to wrap your head around the supernatural vitality and mineral freshness of this incredibly concentrated dry gewurz. The saline minerality and Amalfi lemon freshness are so dynamic and intense. The purity of the finish is far from what most of the world associates with this grape.

– *Stuart Pigott*



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**96 Points**

*jamesuckling.com*

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Dense nose of papayas, persimmons and gunpowder. Huge concentration on the medium- to full-bodied palate, but it is as fresh as it is lush. Terrific energy at the bold and clean finish. There is a touch of sweetness in there somewhere, but you barely notice it. From biodynamically grown grapes

– *Stuart Pigott*



ZIND-HUMBRECHT

Zind Humbrecht Gewurztraminer Hengst 2020 – 95 Points

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**95 Points**

*Decanter.com*

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Initially smoky notes from the volcanic soil border on bacon, but what a robust palate. Shows off juicy nectarine, ginger and green and black tea. Almost 50% of Hengst Grand Cru is planted with Gewurztraminer, and this is a stellar example.

– *Panos Kakaviatos*