WINE ADVOCATE

THÖRLE

WEINGUT THÖRLE / SAULHEIM · RHEINHESSEN

Robert Parker The Wine Advocate

Stephan Reinhardt · Germany New Releases · November 5, 2026

We are pleased to share the latest reviews of our 2025 Rieslings and 2024 Pinot Noirs by Stephan Reinhardt in The Wine Advocate, one of the most established and respected voices in international wine criticism.

We are especially happy to see our 2025 Saulheim Riesling Kalkstein and 2024 Saulheim Spätburgunder Kalkstein both receive 92 points. These are particularly encouraging results for our village wines. Our three 2025 single-vineyard Rieslings each received 93 points, while the 2024 Hölle Spätburgunder was awarded 93+.

2025 DRY RIESLING

2025 Saulheimer Hölle Riesling trocken · RP 93

Drinking window: 2028–2042 · Reviewed by Stephan Reinhardt

Grown on historic south-facing limestone slopes, the lime-green shimmering 2025 Saulheimer Hölle Riesling Trocken opens with a dense and distinctive bouquet of savory citrus fruit intertwined with stony and saline notes. Juicy, elegant and balanced on the palate, this is a full-bodied and persistent Riesling with notable substance, fine extract and ripe, finely integrated acidity that is less racy than one might expect, yet it's entirely appropriate to the wine's texture and concentration. The finish is long, structured and finely grippy, shaped by citrus peel notes and saline nuances. Already remarkably harmonious for such a young wine, this is a convincing expression of the Hölle site. 13% stated alcohol. Diam 30 cork. Tasted September 2026.

2025 Saulheimer Schlossberg Riesling trocken · RP 93

Drinking window: 2026–2045 · Reviewed by Stephan Reinhardt

The lemon-yellow 2025 Saulheimer Schlossberg Riesling trocken is grown on heavy limestone and clay-marl soils in the west-facing Saulheim vineyard of the same name. It opens with a dense, elegant and remarkably fresh bouquet that combines intense fruit with mineral depth, revealing aromas of lemon as well as a distinctly saline note that is both mouthwatering and profound. Fine-boned, silky and fresh on the palate, this is a slender and finely structured Riesling driven by salinity, citrus freshness and finesse rather than power. The finish is long, saline and persistent, with lingering citrus-peel notes and delicate mineral grip. It will be best enjoyed with white fish, including raw preparations. 12.5% stated alcohol. Diam 30 cork. Tasted September 2026.

2025 Saulheimer Probstey Riesling trocken · RP 93

Drinking window: 2028–2045 · Reviewed by Stephan Reinhardt

The 2025 Saulheimer Probstey Riesling Trocken, vinified in traditional oak casks and sourced from the village's warmest south-facing site, once cultivated by monasteries and churches, opens with a deep, subtle and remarkably fresh bouquet. Beneath its restrained surface, the wine reveals the warmth and ripeness of the site, intertwining bright fruit aromas with citrus notes and hints of butter speculoos. Full-bodied yet silky and elegant on the palate, it combines generous substance with saliva-inducing acidity that appears shaped by the limestone soils. Balanced, persistent and finely structured, this is a taut Riesling with considerable inner tension. Still somewhat youthful today, it should benefit from further bottle age. 12.5% stated alcohol. Diam 30 cork. Tasted September 2026.

2025 Saulheim Riesling Kalkstein trocken · RP 92

Drinking window: 2026–2040 · Reviewed by Stephan Reinhardt

The pale citrus-yellow 2025 Saulheim Riesling Trocken Kalkstein offers an elegant and saline bouquet of notable substance, intertwined with citrus aromas of lemon and orange peel. Medium-bodied, finely structured and silky on the palate, this is an expressive Riesling that gains considerable freshness and energy toward the finish, where its citrus character and saline grip come to the fore. One could easily imagine wines of this style being consumed in quantity along the Italian coast. Fresh, savory and stimulating on the finish, it is a successful rendition of Saulheim Riesling. 12.5% stated alcohol. Diam 10 cork. Tasted September 2026.

2024 PINOT NOIR

2024 Saulheimer Hölle Spätburgunder · RP 93+

Drinking window: 2027–2045 · Reviewed by Stephan Reinhardt

Bottled unfiltered and sourced from a south-facing limestone site, the 2024 Saulheimer Hölle Spätburgunder opens with a deep, fresh and finely mineral bouquet of ripe cherries and cassis. Silky, generous and elegant on the palate, this is a full-bodied Pinot Noir with ripe, juicy fruit, remarkably fine spicy tannins and a pronounced saline character. Concentrated yet finely balanced, it reveals a firm core of sweet fruit and a persistent, well-defined structure. Subtle chocolate notes emerge on the long finish. At this stage, the Hölle seems more open, more saline and perhaps a shade more complex than the Pinot Noir from the Probstey, although this impression may change with further bottle age. For now, both appear to be of comparable quality. 13% stated alcohol. Diam 30 cork. Tasted September 2026.

2024 Saulheimer Probstey Spätburgunder · RP 93

Drinking window: 2028–2042 · Reviewed by Stephan Reinhardt

Sourced from a very warm historic south-facing site, the unfiltered 2024 Saulheimer Probstey Spätburgunder opens with aromas of ripe dark cherries, red berries and subtle chocolate notes, underpinned by the freshness and finesse of limestone. Silky, juicy and elegant on the palate, this is a full-bodied Pinot Noir with fine acidity, delicate tannins and well-judged concentration. Still firmly structured and noticeably youthful, it benefits from air today and should gain further harmony with bottle age. The finish is long and persistent. At this stage, the wine appears somewhat less saline and not quite as substantial as the Hölle, although both seem to reside on a comparable qualitative plane. 13% stated alcohol. Diam 30 cork. Tasted September 2026.

2024 Saulheim Spätburgunder Kalkstein · RP 92

Drinking window: 2028–2042 · Reviewed by Stephan Reinhardt

Sourced from high-quality limestone parcels in Saulheim, Thörle's unfiltered 2024 Saulheim Spätburgunder Kalkstein displays a bright cherry- to garnet-red color and opens with delicate smoky, toasty and saline aromas intertwined with notes of red and black currants and sour cherries. Silky, juicy and fresh on the palate yet cool, fine and elegant, in keeping with the character of the vintage, this is a medium-bodied Pinot Noir of notable seriousness and persistence. Fine spicy tannins, good concentration and a pronounced saline character lend structure and length. Still somewhat youthful and likely to benefit from another year or two in bottle, it is nevertheless already enjoyable today, particularly with rumpsteak and pommes frites. Not every occasion calls for Bordeaux. This is a fine Pinot Noir from Saulheim that remains comparatively moderately priced. 13% stated alcohol. Diam 10 cork. Tasted September 2026.

2024 Saulheimer Schlossberg Spätburgunder · RP 92

Drinking window: 2029–2042 · Reviewed by Stephan Reinhardt

Sourced from west-facing limestone and clay-marl soils and bottled unfiltered, the 2024 Saulheimer Schlossberg Spätburgunder opens with a lightly toasty bouquet of cherries and dark berries, complemented by subtle chocolate, floral, saline and peppery notes. Silky, fresh and refined on the palate, this is a medium- to full-bodied Pinot Noir with a dense core of fruit, filigreed acidity and youthful tannins. Intense and persistent yet still somewhat firm in its expression, the wine currently shows more structure than charm and should benefit from additional time in bottle. The finish is long, fresh and finely grippy. 13% stated alcohol. Diam 30 cork. Tasted September 2026.