

# • Antonio Galloni vinous

BY ANNE KREBIEHL MW | SEPTEMBER 11, 2025

“It was a typical, classic German year,” said Christoph Thörle about 2024, meaning that they had to wait for ripeness. Flowering occurred during mixed weather, so there was a lot of millerandage (less so for Riesling), and the year continued with rain that caused disease pressure. “Two thousand twenty-four was an extremely challenging year for organic farming, but the hot August rescued the vintage. The weather only turned cold in September,” Thörle said. Picking started on September 5 with pre-harvests of Pinot Noir to cut out imperfect fruit. The main harvest for Pinot Noir was September 18-20. “It was a very small yield. The Pinot Noir, in particular, stayed below 20 hl/ha because variable weather during flowering led to poor fruit set,” Thörle said. Riesling harvest for Kabinett did not begin until the first days of October. The main Riesling harvest started on October 7, “but sugar levels hardly budged. We had 14°C every day and cloud cover,” he said, adding that nights went down to 2-3°C. This drawn-out ripening helped aromatic development, but showers interrupted the harvest. Thankfully, the team could still access their sites without problems. “It was a boon not to have pressure to pick; you needed patience in 2024,” Thörle said. He did not make any Prädikate above Kabinett, and the highest ripeness achieved was in the Saulheimer Hölle site at 91°Oechsle. There was no botrytis at all. The 2024 Rieslings are slender but brilliantly pure, bright and full of flavor. Regarding the 2023 Pinot Noir, Thörle explained that the challenge was to get ripe tannins in the skins without allowing sugar levels to gallop ahead (...) the 2023s are attractively pure.”

## RIESLING

### **2024 Thörle Saulheimer Hölle Riesling – 96 points**

Drinking window: 2028 - 2060

The 2024 Riesling Saulheimer Hölle is from a steep, sheltered south-facing slope with high active lime. There is just a flicker of smoke and tangerine on the citric nose. Despite the hot site, this brings coolness. Lemon pervades and radiates, driving forward with utter concentration and brightness. The saltiness makes for a long, luminous finish of a pristine nature. (Bone-dry)

### **2024 Thörle Saulheimer Probstei Riesling – 96 points**

Drinking window: 2028 - 2060

The 2024 Riesling Saulheimer Probstei is from a south-facing sandy loam and limestone slope that is the warmest in the portfolio. Unusually, the Probstei was harvested last in 2024, when it is typically one of the earliest single sites to be picked. This fermented in Stück only. A smooth note of lemon on the nose is tender, with just a touch of smokiness. The palate is complete and bright, with the ripest, aromatic acidity of freshly zested Amalfi lemon peel and vivid length. There is something pervasive about this, despite that smoothness. It drives forward and downward into the depth of the soil. This is so bundled, radiant and serene. (Bone-dry)

### **2024 Thörle Saulheimer Schlossberg Riesling – 96 points**

Drinking window: 2028 - 2060

The 2024 Riesling Saulheimer Schlossberg is from a site of rich clay with fossils and aquifers. There is a slight tremble of reduction on the nose. Lemony, stony density spreads on the palate, with an austerity and just a touch of pithiness. This is bundled but slender, flexed and dense, long and salty. The 2024 has such beautiful intensity and purity. Its balance strikes you with a serenity that rings long. (Bone-dry)

**2024 Thörle Essenheimer Teufelspfad Riesling – 95 points**

Drinking window: 2028 - 2055

The 2024 Riesling Teufelspfad is from an elevated site on limestone and calcareous marl. It is on the midslope, ventilated and facing south. This fermented entirely in Stück. Its creaminess holds a sense of crunchy apple, still with a touch of smokiness. Density and slenderness meet on this beautifully taut expression where Amalfi lemon shines. It has such cooling depth, luminosity and elegance. The 2024 is lovely. (Bone-dry)

**Thörle 2024 Riesling Saulheimer Schlossberg Kabinett – 94 points**

Drinking window: 2025 - 2050

The 2024 Riesling Saulheimer Schlossberg Kabinett is from heavy, west-facing clay and 40-year-old vines. It opens with a flintiness that blends itself like smoke into the lime zest aroma. Crushed citrus foliage adds a gorgeous aromatic frisson. Brightness and zestiness pervade the silky, smooth flow of the wine. The 2024 is wonderful, bright and irresistible. (Medium)

**2024 Thörle Saulheim Riesling Kalkstein – 93 points**

Drinking window: 2025 - 2050

The 2024 Riesling Kalkstein Saulheim was harvested in mid-October on more elevated limestone soils of the village. This fermented partly in Stück, partly in stainless steel. Subtle smoke and bright, fresh lemon zest aromas are shy on the nose. The palate this year is absolutely fine-boned, graceful, crunchy and taut. The sense of limestone makes the mouth water, lending it an immense saltiness. (Bone-dry)

**2024 Thörle Austernkalk Riesling – 92 points**

Drinking window: 2025 - 2045

The 2024 Riesling Austernkalk was picked in the Schlossberg on a parcel full of fossils, hence the name. Around half of this fermented in Stück, with the rest in stainless steel. The nose is shy but already hints at precision, with a lovely lift of smoky lemon. Its citric brightness and austerity seem to underline that absolute tension and ripe, lemon peel-tinged verve. This has a salty tang and such stoniness. The 2024 is wonderfully slender, pure, elongated and elegant. (Bone-dry)

**2024 Thörle Riesling Kabinett – 91 points**

Drinking window: 2025 - 2040

The 2024 Riesling Kabinett still swings with yeast on the nose, but its lemon-lime brightness is irrepressible, with just a flicker of mango fruit. The palate is immensely juicy and absolutely swinging with grapefruit-edged peach notes. This has so much élan and energy. It sweeps you up in its dynamic movement, freshness and fruit. This has quite a lot of body and concentration. The 2024 pitches 32 g/L of residual sugar against 9 g/L of acidity. (Medium)

**2024 Thörle Riesling Trocken – 89 points**

Drinking window: 2025 - 2035

The 2024 Riesling was picked from younger vines in Saulheim and Essenheim. This has a lovely overtone of flint. The palate is wonderfully taut and tense. It trembles with notes of green apple and lemon. The finish is absolutely zesty with a vivid sense of grapefruit peel. (Bone-dry)

**2024 Thörle Riesling Feinherb – 89 points**

Drinking window: 2025 - 2035

The 2024 Riesling feinherb was made from the village wines that did not finish fermenting to dryness. This offers around 17 g/L of residual sugar and over 8 g/L of acidity. Subtle, crunchy, green apple and lemon aromas meet on the nose and continue right onto the palate with ease, lightness zestiness and verve. The 2024 is wonderfully balanced. (Off-dry)

## PINOT NOIR

### **2023 Saulheimer Hölle Spätburgunder– 94 points**

Drinking window: 2028 - 2040

The 2023 Spätburgunder Saulheimer Hölle is from 50-year-old German Ritter clones. A ripe red cherry aroma shines on the nose and a touch of crushed citrus foliage adds a lovely headiness with a hint of mint. The palate is dense with dark tannins, like the finest cocoa. The fruit is pristine, with fine acidity and a certain streak of wilderness, of untamed determination that still has to calm down. The tannins are crunchy for now, with a gorgeous purity. Give this time. It is a lovely treasure that is full of energy and personality. The 2023 brings all the drive of the site into the glass. (Bone-dry)

### **2023 Thörle Saulheimer Probstey Spätburgunder – 93 points**

Drinking window: 2028 - 2035

The 2023 Spätburgunder Saulheimer Probstey holds gentle smoke and a touch of matchstick on the nose. Ripe red cherry follows in those smoky tracks, with even an overtone of graphite. The palate has lovely density, darker tones of cherry with a mere edge of bitter cocoa powder. Vivid freshness pervades and underlines the firm, fine tannins. Concentration, purity and brightness are central here, as is that absolutely superb crunch of tannins. (Bone-dry)

### **2023 Thörle Saulheimer Spätburgunder Kalkstein – 91 points**

Drinking window: 2025 - 2035

The 2023 Spätburgunder Saulheim was picked on the limestone sites of Hölle and Schlossberg. This was made from both German and French vines of about 40 years of age. It matured in 25% new wood. A gentle, crunchy, aromatic raspberry and cherry lift sets the tone on the fresh nose. The palate continues in that same bright, vivid fruity vein. This is superbly appetizing. (Bone-dry)

### **2023 Thörle Spätburgunder – 89 points**

Drinking window: 2025 - 2030

The 2023 Spätburgunder is from mixed German and French genetics. It matured for 18 months in used, small barrels. The reduction is still vivid on the nose, with a touch of raspberry, cherry lift and some headiness. The palate is light, bright and brimming with juiciness. Underneath it all is fine, persistent freshness and a wild impetuosity. This will work very well when chilled. (Bone-dry)

## OTHER WHITE GRAPES

### **2024 Thörle Chardonnay Réserve – (93-95) points**

Drinking window: 2025 - 2050

The 2024 Chardonnay Réserve was also grown in the mid-section of the Hölle site on limestone. Its lemony brightness is wrapped in a lovely, flinty smokiness on the nose. A fine-boned, salty, lemony stoniness takes center stage on the palate. This shows so much of that limestone saltiness, with a firm structure that lasts for so long. (Bone-dry)

### **2024 Thörle Kalk & Kreide Saulheim Chardonnay & Pinot blanc– (92-94) points**

Drinking window: 2025 - 2050

The 2024 Kalk & Kreide is a blend of 58% Chardonnay and 42% Weissburgunder. This was made in Stück and tonneaux. Only part of it underwent malolactic fermentation. The nose is shy, with some fresh white currant and a yeasty flicker of mango. The palate, however, moves away from fruit and toward lemon, salt and limestone-tinged brightness. This is concentrated, slender and vividly bright. The oak is only evident in the welcome creaminess on the finish. (Bone-dry)

**2024 Thörle Saulheimer Probstey Silvaner – (91-93) points**

Drinking window: 2025 - 2040

The 2024 Silvaner Saulheimer Probstey is from sandy loam on top of limestone in the lower part of the slope. This fermented in Stück and tonneaux. Only half of it went through malolactic conversion. This has a gorgeous zestiness that is almost unusual for Silvaner. Density, concentration, streaks of lemon and beautiful tautness put this in a special league, with a lovely fill of reductive smokiness on the finish. (Bone-dry)

**2024 Thörle Saulheim Grauburgunder – (91-93) points**

Drinking window: 2025 - 2050

The 2024 Grauburgunder Saulheim is from Schlossberg and a lower parcel in the Hölle site. It had some skin contact and fermented in Stück. The merest gold hue shows the skin contact while the nose displays lovely smokiness. The palate is beautifully taut and slender, with a firm backbone of freshness. This is bright and so dry. It stands like a gymnast, both muscular and toned. (Bone-dry)