

Domaine Sipp Mack

Gewurztraminer Tradition



VINTAGE	2012
REGION	Alsace
APPELLATION	Alsace
VARIETAL	100% Gewurztraminer
TERROIR	Essentially calcareous-clay
INFO	15 Ha (36.15 Acres) total vineyard 20 to 25 year old vines Hand harvested Fermented in stainless steel tanks & 6 months aging on fine lees in old oak vats for micro aeration Unfined/Filtered 30.5 grs Residual Sugar / L Organic Conversion 3rd Year - Certified Ecocert

About the Estate:

In 1698, Frederic Mack, a barrel cooper, planted his first grapevines. Eight generations later, Marie-Louise married Francois Sipp, a winemaker from Ribeauvillé and created Domaine SIPP-MACK! Today, their son Jacques and his wife Laura (native American), manage the estate with great success, together now with their daughter Carolyn, 10th generation!

Located in Hunawihr, a magnificent and peaceful village, 18km north of Colmar, Domaine SIPP MACK's 15 hectares of vineyards cover a unique mosaic of soils (lime, calcareous-clay, chalk and sandstone), surrounding the winery in Hunawihr and the neighboring commune of Ribeauvillé and Bergheim.

I met Jacques & Laura SIPP nearly 20 years ago and immediately appreciated this humble but brilliant family. Then, tasting their Domaine SIPP MACK wines along the years, I felt in love with their clean, expressive and very constant Alsace wines of the best possible value, made with care but above all, with love and passion!

Domaine SIPP-MACK is in conversion BIO, Ecocert France certified, since 2010. The goal is to foster soil enrichment with cover crops, composts, mulching and minimum tillage. Cover crops are adapted to local rainfall. They do fill the soil or use the rolofaca which bends the grasses and creates a mulch.

Tasting Notes:

Rich varietal character with notes of violets, rose and litchee. Smooth, ample mouth with good acid balance. Long, aromatic final.

Food Pairing:

Domaine Sipp Mack suggests strong cheeses such as Munster and exotic dishes rich in spices or sweet & sour sauces.

Press Review:

Soon to come.

2011 Vint: « Lush and lightly mouthcoating, with zesty acidity enlivening honeyed notes of lychee, melon and orange blossom, offering a touch of kumquat on the spiced finish. Drink now through 2015. » - 88 Pts, AN, Wine Spectator, Web Only 2013