



WEINGUT HEITLINGER

COUNTRY

Germany

REGION

Baden

ESTATE OWNED BY

Heiler-Jacklin Family

WINEMAKERS

Patrick Jacklin

VINEYARDS

EU Certified Organic &
Biodynamic

YEAR FOUNDED

1960

HOME LINK

<https://heitlinger-genusswelten.de/en/weingut-heitlinger/>

PRODUCTION

Pinot Gris Baden VDP:
5,500 cases

Pinot Noir Baden VDP:
1,000 cases

Pinot Noir Königsbecher GG VDP:
300 cases

Pinot Meunier Reserve Baden
VDP: 150 cases

Weingut Heitlinger

Founded in 1960 and revitalized under Heinz Heiler starting in 2007, Weingut Heitlinger reached a turning point in 2009 when Heiler acquired the nearby Burg Ravensburg estate and named Claus Burmeister winemaker and general manager of both properties. Claus was raised in the the Kraichgau, the son of the winemaker at Burg Ravensburg, and took over managing that estate from his father in 1995. By then he already knew the region's colored marls and south-facing limestone slopes the way you can only from having grown up walking them. Since then, Burmeister has built Heitlinger into one of Baden's top estates, earning VDP membership in 2012 and growing it into the largest EU certified-organic estate in Germany. He now co-manages both properties alongside Patrick Jacklin, grandson of Heinz Heiler, the two overseeing Heitlinger and Burg Ravensburg together.

The estate today covers more than 76 hectares around Östringen-Tiefenbach, with 70 percent planted to Pinot varieties – Pinot Noir, Pinot Blanc, Pinot Gris, Pinot Meunier, and the related Chardonnay and Auxerrois. The range runs from regional Gutswein up to several single-vineyard Erste Gewäch and Grosse Gewäch wines, which make up over 60% of the estates total vineyards.

As one of the largest certified biodynamic estates in Germany, they strive to balance strict Demeter principles with cutting-edge viticultural techniques. The estate (vineyards, soil, animals and plants) are viewed as one, living organism. Cover crops are managed naturally by grazing sheep and all traditional biodynamic preparations are utilized. They have also introduced the use of drones to apply those preparations and minimize tractors in the vineyards. This way they can practice truly holistic, sustainable farming with maximum precision. Regional and Village wines are vinified in stainless steel and used barrels; wines from the Erste Lagen and Grosse Lagen age in large oak barrels and barriques, some made from oak from the nearby local forests. The house style favors precision and mineral clarity over winemaker intervention.

The terroir behind all of it is among the most distinctive in Germany. The Kraichgau's hills sit on sedimentary soils laid down in the Triassic and early Jurassic periods, roughly 200 to 250 million years ago, when the region shifted between shallow tropical seas and coastal margins. The bedrock mixes Muschelkalk limestone, Keuper marl, and the colored marlstone of red, purple, white, and mottled iron-rich sediment found almost nowhere else outside parts of the Jura, Burgundy, and Rhône Valley. Cistercian monks planted vines on these slopes in the 12th century without the vocabulary to explain what made the soil special, but they recognized the quality; modern geology confirms it. Across a few square kilometers above Tiefenbach, Heitlinger's Grosse Lagen; Königsbecher, Wormsberg, Spiegelberg, Eichelberg, Schellenbrunnen, and Heinberg; each reflect a different chapter of that geology, south- and southwest-facing, planted at densities up to 10,000 vines per hectare, rooted in ground no other estate can replicate.

