

Jeroen Bronkhorst
Abeelstraat 44
jeroen@cultuurstudio.nl
www.wijnstudio.nl
(0031) 634 833 280

Founder of the largest wine school in the Netherlands, now a day at 60 venues. Teaching WSET level 2 and 3. Writer of three books: Basic Wine, Wine & Food, Madeira Wine Today. Organising wine tours and masterclasses. Writing learning materials, including method and exams.

Where and how did you get the wine bug?

I had a bar and restaurant, and wanted to improve our quality. I focussed on wine. Two times we won 'The Best Wine List of the Year'.

Your first encounter with German wines?

On a wine trip to the Mosel, with a Master of Wine.

What is your favourite story to tell about German/VDP.wine – did you have highly emotional experience with our wines / producers?

Many! Because I organised several educational wine tours to many parts of Germany. I love the hospitality, and the beautiful tastings. But most of all the stories that wine makers shared with us. About the region, the climate, the history. And of course, the grapes, the wines, the vision of the wine maker. I use a lot of these stories in my lessons. That's what students like: true experiences, not out of a book. The funniest stories are the ones about the family. When on a family-estate the mother of the wine maker tells me: 'wir hatten einige Diskussionen'

How many bottles of German wine/VDP wines do you have in your cellar?

Not enough. When visiting German producers (almost always VDP producers), I buy the wines I like best, and not one or two. Mostly premium wines. Generally, they have got a very good price/quality rate. But I love German wine with dinner, and I share it with friends. Sometimes, it is a precious gift. Therefore, my stock is too little.

What is your favourite vineyard in Germany – and why?

What I like best is really depending on the moment. In summer, I often prefer the freshness of Mosel and Ahr wines. In winter, the full bodied and ripened styles from Pfalz Riesling and Baden Spätburgunder pleases me most. I certainly love the classic Rheingau wines that aged a long time.

If it comes to German grape varieties, what is your favourite? Riesling, Spätburgunder or other?

My favourite grapes are Riesling, Chardonnay and Spätburgunder: grapes that do so well in cool regions. I consider Spätburgunder as the best option at the table, because it can suit all kinds of food: fish, vegetarian and meat. Thanks to Romana Echensperger MW, I discovered the elegance of Franken Silvaner.