

Leonhard Kurz

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EDUCATION EXPERIENCE

Weingut Fürst Hohenlohe - Oehringen (Öhringen, GER) 9/2011 - 8/2013

My first two years as a winemaker-trainee. A lot of working in the biologically cultivated vineyards (pruning, leaf picking, thinning etc.) I learned there also the basic vinification steps (destemming, pressing, racking, sulphurize, bottling).

Weingut Stadt Klingenberg - Benedikt Baltes (GER) 9/2013 - 12/2013

Third year as a winemaker-trainee. Famous Pinot Noir from the steep terrace vineyards. Learned there a lot about red wines, pH, acidity and the temperature profile of the fermentation.

Weingut Drautz - Able (Heilbronn, GER) 01/2014 - 8/2014

Third year as a winemaker-trainee. Mainly working in the vineyards, also with the tractor. I learned there the importance of cultivating the vegetation in the vineyards (catch crops, legumes) and how to solve water shortage, nutrient deficiency. After three years successful completion of training.

WORK EXPERIENCE

Rebenhof Fröscher (Forchtenberg, GER) 9/2014 - 3/2015

My first job as a winemaker in a little winery (15 acre) of a friend. I was in charge of the grape harvest (picking, transportation, destemming, pressing, fermentation, racking)

Hans Herzog Estate (Blenheim, NZ) 4/2015 - 9/2015

First three months I was in charge of the Wine-Bistro (hospitality, waiter, cellar-door, tours) After that I had great time with Hans working together in the cellar and his vineyards. The main thing I learned: less is more.

Rebenhof Fröscher (Forchtenberg, GER) 10/2015 - 12/2015

Went back to my friends place and helped him there for harvest.

Hans Herzog Estate (Blenheim, NZ) 1/2016 - 3/2016

Again working with Hans. A lot of preparation for harvest (bottling, netting etc.)
Sadly I had to leave the country quickly because of illness.

thatBRGR (Schwäbisch Hall, GER) 4/2016 - 8/2016

My friends established a Bar in my hometown (handcrafted Burgers and a huge Gin menu). I worked there for a couple of months in the kitchen, in the service and in the management. Also I invented and executing the popular gin-tastings.

LWVO - Weinsberg (Weinsberg, GER) 9/2016 - 8/2019

I studied Viticulture and Vinification at the university.

This course took two years - full-time and ended after successful completion in August 2018. The main topics were management (business administration, employee management), oenology (based on wine-chemistry) and viticulture (sustainable farming).

Weingut FJ Gritsch (Spitz an der Donau - Wachau, AUT) 9/2016 - 8/2019

After studies i went with my friend and study-colleague Martin to the beautiful Wachau Austria to get some more harvest-experiences. We were in charge of the cellar (racking, fermentation, filtration, pressing, cleaning). Franz-Josef taught us all about the importance of a clean fermentation and how to present the different styles and types from each single vineyard. And of course now we know really well, how the famous Grüne Veltliner from the Wachau tastes.