



CHARDONNAY GRAND SELECT 2017



Vintage: An average winter was followed by a very mild March, which led to a dangerously early sprouting. However, the April was below average cool, so the expulsion was very slow, unfortunately again with slight frost damage in the sensitive varieties Chardonnay and Zweigelt. But significant less than in the frosty year 2016. In this year we first start to burn straw bales in the vineyards to protect the vines. The damage could so keep low. May and also June showed early summer friendliness and ensured a trouble free flowering in the first half of June. The precipitation was rare and little extensive and so

we came in a rather hot summer with little rain. Annual Rainfalls saved the vines through the summer, which goes down in history as the third hottest since records began. An early start of harvest in the first days of September was necessary to preserve the acidity and freshness of the wines, because this seemed particularly important to us. September, however, was unusually cold with some heavy rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest ended in mid-October with a very high quality both in white wine, as well as the red wines, lighter wines and the full-bodied single vineyard wines. The vintage 2017 shines with intense fruit, ripe acidity and shows up due to the earlier harvest not as lush as expected, but very elegant with a lot of drinking.

Soil: The grapes for the Chardonnay Grand Select 2017 came solely from the sites on the Wiener Bisamberg, specifically from the two oldest and best Chardonnay vineyards of our winery - Ried Breiten and Ried Kritschen. Both vineyards are approximately 40 years old and deliver only small yields. The soils consist of light, sandy loess over massive limestone. Like all the other vineyards, these have been under biodynamic agricultural conversion since 2008.

Vineyard and cellar: In the middle of October, the grapes were carefully picked by hand, with any botrytized grapes meticulously removed. The healthy grapes were gently destemmed and, after approximately 4 hours of soaking on the skins, were pressed very carefully with a pneumatic press. For the fermentation, the juice spent a short time in stainless steel tanks and was then transferred into 60%-new and 40%-used barriques. Barrels made solely of the best quality French oak were employed; the wood was not sawed, but split. Following the fermentation came malolactic fermentation to soften the acidity. The wine was stirred every 2 to 3 weeks to keep the yeast consistently and thoroughly in contact with the wine. After a total of 22 months, the wine was taken from the barrels and blended together. Then, after another 6 weeks, it was bottled without filtration.

Tasting Notes: A very complex nose with soft nougat and coconut notes, a touch of fine orange and delicate stone fruit tones; also a pleasant herb & spice expression. Needs a bit of air. The palate is tight and harmonious with a creamy texture, fine chocolate nuances and a citrus tone. Very good balance and length. Excellent ageing potential.

Wine Data: 13,5 % Vol., 4,7 g/l acidity, 1,6 g/l residual sugar