



## CHARDONNAY 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 Select 2017 were almost solely from Vienna's Bisamberg vineyards, though some came from a small single vineyard on the Nussberg. All of the vineyards are between 25 and 40 years old. The soils of the Bisamberg are comprised of light, sandy loess over solid limestone, and the Nussberg features primarily weathered shell limestone, also over solid limestone.

**Vineyards and Cellar:** Following careful hand selection of the grapes - along with the meticulous removal of Botrytis-affected grapes - in early-October, the healthy grapes were de-stemmed and, after three hours of maceration, underwent pneumatic pressing. Fermentation was carried out in wood - 65% in large oak casks and 35% in barriques (of which 25% was new oak). Malolactic fermentation was then carried out and the stirring of the lees (battonage) took place in a 14-day rhythm. After a year of barrel maturation, the wines from the two vineyards were blended together and then bottled in September 2018.

**Tasting Notes:** The wine begins its expression in the nose with scents of stone fruits underscored by nougat and a bit of papaya and orange zest. The palate yields a soft and velvety caramel tone, a fine acidity structure; the wine is round, harmonious and elegant - already very approachable. A multi-talented companion for a diverse range of foods. Good ageing potential.

**Technical Data:** 13,5% alc./vol.; 5,0 g/l acidity; 1,3 g/l residual sugar

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