



CHARDONNAY GRAND SELECT 2018

Vintage: After a long and very cold winter, especially in the finals, an extreme rise in temperature followed within a short time with very fast budding of the vines and unusually high spring temperatures up to 30 degrees. This was followed by one of the earliest vine blossoms of all times, which in some vineyards was completed by the end of May. Extensive rainfall in June brought the vineyards well supplied into a hot and increasingly dry summer. Already towards the end of July the first berries became soft and the discoloration of the red varieties began, an unmistakable sign that we had to expect a particularly early harvest. In fact, this started unusually early. The first grapes for the base wines were harvested on August 20th, but also Chardonnays and Pinot Noirs for the prestigious Select and Grand Select were soon to be harvested. The decisions about the time of harvest were certainly very important in this vintage and from vineyard to vineyard very individual. Also our excellent equipment with cooling technology in the entire winery area was essential for the 2018 harvest. The vintage 2018 is characterized by very fine, well-balanced and juicy-drinking white wines and particularly well-structured deep-dark, spicy-fruity red wines, in all cases with very high storage potential. Exceptional maturity and flawless health of the grapes speak for an above-average vintage.

Soil: The grapes for the Chardonnay Grand Select 2018 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., 5,7 g/l acidity, 1,3 g/l residual sugar