Danubis Grand select 2015

Vintage: An average winter was followed by a later sprouting and towards the end of April unfortunately a massive late frost. Particularly the locations at the Bisamberg and mainly the late – ripening varieties, which were already sprouting such as Chardonnay or Zweigelt, were badly affected. The affected vineyards recovered well over the year but the harvest was still small. The flowering in the middle of June by beautiful weather passed without any disturbances. And then followed a sunny summer with moderate temperatures and lots of rain. Especially the young plants enjoyed the frequent rain and grew as never before. The permanent humidity expedites diseases such as oidium and peronospora. Only the tireless effort of the team during the leaf work is due to the fact that we didn't have to suffer any major damage. September war particularly nice, dry and warm. From the beginning October cold temperatures reach us suddenly. A perfect moment to start with the harvest in the single vineyards. 2016 is a vintage with a good concentration, playful fruit and intensive aroma. Exciting for white as well as red wines.

Soil: The grapes for the Danubis Grand Select 2015- came from our oldest red wine vineyards. Already at the beginning of the 1980s, my father and I planted Cabernet Sauvignon in the Ried Gabrissen and in the Ried Jungenberg, and we planted a wonderful Zweigelt vineyard as well in the Ried Gabrissen. In the mid-1980s, we planted Merlot in the Ried Breiten. All these vineyards are on the Wiener Bisamberg, and only the best grapes from each of them are used. The soils of the Bisamberg consists of light, sandy loess over massive limestone. The constant wind and relatively low rainfall as well as the high drainage capacity of the sandy soils make the Wiener Bisamberg an outstanding red wine area.

Vineyard and cellar: All the grapes came from special low-yielding vineyards, which means that high ripeness and concentration were abundant. The harvest, with very meticulous grape selection, took place in the third week of October. The grapes were destemmed and then fermented in a steel tank with remontage (pumping over) carried out. Neither cultured yeast nor micro-oxidation were used. Following fermentation, the grape mash rested for another three weeks so that more aromas and tannins could be macerated from the grape skins. Then careful pressing took place, and the wine was filled directly into barriques - some 50% of which were new. Malolactic fermentation was carried out in an air-conditioned hall area. Afterward, the barrels were brought to the cellar and, after approximately 30 months, barrique maturation was complete and the wine was blended together in a large cask. One month later, the wine was bottled without any fining or filtration. Danubis Grand Select 2009 consists of 50 % Cabernet Sauvignon, 40 % Merlot and 10 % Zweigelt.

Tasting notes: Scents of tobacco and elderberry spice, dark fruit and hints of undergrowth are expressed in the nose. The palate exudes juicy, dark berry fruit and a mouth-filling texture. Powerful and compact; firm but round tannins; fine extract sweetness in the finish. Very good ageing potential.

Wine data: 14,0 % Vol., 4,7 g/l acidity, 1,0 g/l residual sugar

Weingut Wieninger A-1210 Wien Stammersdorfer Strasse 31 Tel +43 1 290 10 12 weingut@wieninger.at
www.wieninger.at www.premiumestates.at