



ST. LAURENT GRAND SELECT 2016



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 was 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: All the grapes for the St. Laurent Grand Select 2016 come from the Bisamberg vineyards - a selection of the best grapes is made on the Gabrissen and Jungsberg vineyards used for this wine. The soils on the Bisamberg consist of light, sandy loess on solid limestone in the subsoil. The constant wind and average low rainfall combined with the good drainage capacity of the sandy soil makes the Bisamberg an excellent wine location for red wines.

Vineyards and cellar: For several years I have been trying to make an interesting St. Laurent. Gradually I wanted to finish the project, but the 2009 vintage showed me that Vienna has particularly good potential for the production of St. Laurent. The grapes are separated from the style frame and the mash is then filled into specially opened double barriques. These are then immediately transported to the cold store for cold maceration for around 6 days. The fermentation takes place spontaneously at normal temperatures. The mash is submerged daily by hand. After fermentation and another short maceration, the wine is filled with a portion of the yeast in barrels of Burgundy barrels. The yeast is stirred regularly over a period of about 9 months. The wine matures in wooden barrels for up to 24 months. Then it is put together in a large wooden barrel and filled into the bottle without fining and filtration.

Tasting notes: Dark ruby garnet with purple hues. Pleasant herbal flavor on the nose, dark berry fruit and a hint of nougat. Firm on the palate, red berry nuances, well integrated present tannins, mineral and persistent, extract-sweet aftertaste with good development potential.

Wine data: 12,5 % vol. alc. 5,2 g/l acidity, 1,0 g/l residual sugar