

ST. LAURENT 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: All the grapes for the St. Laurent Grand Select 2017 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 stem 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