



Chardonnay Grand Select 2020

Vintage: The year began with an exceptionally dry winter without the usual water reserves being built up. And also spring started not only dry, but also exceptionally warm. However, there was neither late frost nor lasting problems due to the initially low water supply. The later beginning of spring led to well-balanced precipitation with medium to warmer temperatures. An overall very pleasant summer for the vines encouraged the development of more intense fruit notes in the grapes. Since September was also showing its best side, the harvest started again relatively early in order not to achieve too high sugar levels for our lighter wines. It was very noticeable this vintage, that the Bisamberg with its loess soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. At the beginning of October there was a lasting change in the weather. Suddenly the glorious late summer was over, cool temperatures, repeated rain and tough early morning fog made the harvest very difficult. Fortunately, the vines with their grapes were now at such a high physiological maturity that the rain and the damp fog in particular could no longer affect the quality. In late October we waited patiently, sometimes for several days, to continue with the harvest. The completion only succeeded towards mid-November, as late as it had not been for a long time. 2020 appears surprisingly balanced and of high quality, with an elegance that we would not have expected before the harvest.

Soil: The grapes for this wine 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 farmed biodynamically since 2008.

Vineyard and Cellar: In mid October, the grapes were carefully picked by hand, with any botrytized grapes meticulously removed. Only healthy grapes were gently destemmed and, after approximately 4 hours of soaking on the skins, were carefully pressed 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: Their wood was not sawn but split. After the alcoholic 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 finally blended. 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 as well as a pleasant herb and 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: Alcohol 14.0 % vol., Acidity 5.2 g/l, Residual Sugar 1.4 g/l