



Chardonnay Select 2018

Vintage: A long and, especially in the end, very cold winter was followed by an extreme rise in temperatures with very rapid budding of the vines and unusually high spring temperatures up to over 30 °C. This was followed by one of the earliest vine blossoms ever, which in some vineyards was already completed by the end of May. Extensive rainfall in June got the vineyards well supplied before a hot and increasingly dry summer. As early as the end of July, the first berries softened and the red wine varieties began to discolor – an unmistakable sign that we could expect a particularly early harvest. Harvest started unusually early: From August 20th the first grapes for the basic wines were harvested, but

Chardonnay's and Pinot Noirs for the prestige lines Select and Grand Select were soon in line. Decisions about when to harvest were certainly particularly important this vintage, but also individual from vineyard to vineyard, and our excellent refrigeration equipment in the winery was super crucial for the 2018 harvest. The 2018 vintage presents itself with very fine, balanced white wines and particularly well-structured deep-dark, spicy-fruity red wines – in all cases with very high aging potential. Exceptional ripeness and impeccable health of the grapes indicate an above-average vintage.

Soil: The grapes of the Chardonnay Select 2018 come exclusively from the sites of the Bisamberg in Vienna and all vineyards are of a reasonable age between 25 and 40 years. The soils at Bisamberg consist of light, sandy loess with massive limestone in the subsoil and thus emphasize the citrusy aromas very well, which, paired with the moderate use of wood, provide for a balanced fruit.

Vineyard and Cellar: After careful selection of the grapes by hand and a meticulous removal of botrytis, the healthy grapes were gently crushed and, after about three hours of maceration, carefully pressed with a pneumatic winepress. Fermentation was 75% in barriques with about 30% new oak. Malolactic fermentation was then carried out and the lees was stirred in 14-day intervals. After 15 months of storage the wine was assembled and bottled in February 2019.

Tasting Notes: The wine starts on the nose with an attractive stone fruit note, underlined with nougat, some papaya and orange zest. The palate is full-bodied, delicate caramel, fine acidity, round and harmonious, elegant and already very animating to drink. A versatile food companion with good aging potential. Harmonizes with dishes such as Rahmschnitzl, game and mushroom dishes.

Wine Data: Alcohol 13.5 % vol., Acidity 5.3 g/l, Residual Sugar 1.6 g/l