



Danubis Grand Select 2017

Vintage: A rather cool winter was followed by a very mild March, which led to a dangerously early budbreak. However, April was cooler than average, so that budbreak was very slow, unfortunately again with slight frost damage to the sensitive varieties Chardonnay and Zweigelt, although much less than in the frost year 2016. The first-time use of burning straw bales certainly helped to limit the damage. May as well as June brought summery temperatures and ensured a problem-free flowering in the first half of June. Precipitation, however, was scarce and not very abundant, so we entered a rather hot summer with still little rain. Occasional thunderstorms helped the vines through the summer, which went down in history

as the third hottest since records have begun. An early start to the harvest in the first days of September was necessary to preserve the acidity and freshness of the wines. September was unseasonably cool with some heavier rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest was therefore much more extended and ended around mid-October with very high qualities both in white and red wine.

Soil: The grapes for the Danubis Grand Select 2017 derive from our oldest red wine vineyards: Already in the beginning of the 1980s, my father and I planted Cabernet Sauvignon vines in Gabrissen and Jungenberg vineyards, and we planted a wonderful Zweigelt vineyard as well in Gabrissen. In the mid-1980s, we planted Merlot in the Breiten vineyard. All these vineyards are located on the Wiener Bisamberg, and only the best grapes from each of them are used for the blend. The soil 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: The grapes for this wine came from biodynamic certified vineyards with intentionally reduced yield to promote high ripeness and concentration. The harvest, with very meticulous manual grape selection, took place in the third week of October. The grapes were destemmed and then spontaneously fermented in a steel tank with remontage (pumping over) carried out. 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 – around 50% of which were new oak. Malolactic fermentation was carried out in an air-conditioned area. Afterward, the barrels were brought into the cellar. After approximately 30 months the barrique maturation was complete and the wine was blended in a large cask. One month later, the wine was bottled without any fining or filtration. This cuvée consists of 50 % Cabernet Sauvignon, 40 % Merlot and 10 % Zweigelt.

Tasting Notes: The very attractive bouquet of this wine includes fine oaky spiciness, notes of nougat, ripe plums and hints of cherries. It's rich, elegant with fine extract sweetness, well integrated tannins, some white pepper and a touch of chocolate. Already pleasant as a young wine with safe aging potential.

Wine Data: Alcohol 14.0 % vol., Acidity 6.0 g/l, Residual Sugar 1.0 g/l