



St. Laurent 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, in the lighter as well as full-bodied wines.

Soil: All the grapes for the St. Laurent Grand Select 2017 come from the Viennese Bisamberg: A selection of the best grapes is made on the Gabrissen and Jungsberg vineyards. The soils on the Bisamberg consist of light, sandy loess on solid limestone in the subsoil. The constant wind and on average low precipitation combined with the good drainage capacity of the sandy soil makes the Bisamberg an excellent growing location for red wines.

Vineyard and Cellar: For several years I have been trying to make an interesting St. Laurent. Gradually I wanted to end the project, but the 2009 vintage showed me that Vienna has particularly good potential for the production of St. Laurent. The grapes get destemmed and the mash is then filled into specially opened double barriques. These are then immediately transported to the cold store for cool 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 period, the wine and a portion of the yeast is filled in Burgundy barrels. The yeast is stirred regularly over a period of about 9 months and the wine matures in wooden barrels for up to 24 months in total. Then it is transferred to a large wooden barrel and bottled without fining and filtration.

Tasting Notes: Dark ruby with purple streaks. On the nose pleasant herbal spice, dark berries and a hint of nougat. Close-knit, nuances of red berries, well integrated yet present tannins, nice minerality, long-lasting extract sweetness in the finish. Excellent aging potential.

Wine Data: Alcohol 12.5% vol., Acidity 5.2 g/l, Residual Sugar 1.0 g/l