



St. Laurent Grand 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: All the grapes for the St. Laurent Grand Select 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 13.0% vol., Acidity 5.5 g/l, Residual Sugar 1.0 g/l