

# 2009 Morillon Klassik

Gamlitz . Südsteiermark

## Vintage 2009

Nature created a year of challenges in 2009. A long Winter, plenty of rain, low temperatures and damages resulting from couloure - all demanded patience, skill and nerves of steel. But does this mean that the quality of the wines suffered? On the contrary. While we lost around 15% of the grapes because of couloure, the wines - especially the Classic line - actually benefited from this natural yield reduction. Typicity and expression of character were enhanced!

## Vinification

Spontaneous fermentation took place in large, used wooden barrels (1, 500 liters). The maturation lasted 6 months in steel tanks.

## Tasting notes

The charming style of the Morillon Classic is reflected by the clear Burgundy character that comes through in the nose – the nutty aroma – and on the palate through the vibrant acidity, ripeness and creaminess, so tightly woven. A long, animated finish.

## Drinking recommendation

Optimal drinking time: now to 3 years after bottling.

Optimal drinking temperature: 10-12 °C

An ideal companion to appetizers, poultry, pasta and grilled dishes.

## Analysis

Alcohol: 12.5 % vol.

Acidity: 5.6 g/l

Residual sugar: 1.5 g/l



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