

2009 Weißburgunder 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

Fine, elegant tones of mandarin and pear underscored by a light spiciness are found in the nose as well as on the palate. The attractive body with elegantly integrated acidity is completed by a soft finish.

Drinking recommendation

Optimal drinking time: now to 3 years after bottling.

Optimal drinking temperature: 10-12 °C

This wine is lovely with light meats together with vegetables

Analysis

Alcohol: 12.5 % vol.

Acidity: 6.2 g/l

Residual sugar: 2.1 g/l



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