



Wiener Chardonnay 2023



Vintage: Yet another exceptionally long and particularly moist winter was followed by late but rapid budding of the vines in May. Flowering took place under ideal conditions around mid-June and was continued by a glorious summer, at least until the end of July. August began with an unusually cool and rainy phase in the first half and the temperatures only picked up again in the second half, albeit with cooler night-time temperatures. The month ended with a large-scale hail event, fortunately the damage was rather limited. September was exceptionally beautiful, so much you could literally watch the grapes as they were ripening. Then, the harvest began in the first few days of September and progressed very quickly thanks to the impeccable weather conditions. October 12th was the last day of harvest, the earliest we've ever come to an end. The results were mixed: As quantities fell somewhat short of expectation, the gradations and qualities were great across the board. A lively and finesse-rich vintage with great potential is on the horizon.

Soil: The grapes for the Wiener Chardonnay are almost solely from Vienna's Bisamberg vineyards, though some come from a small single vineyard on the Nussberg. All of the vineyards are between 20 and 30 years old. The soils of the Bisamberg are comprised of light, sandy loess over solid limestone, and the Nussberg features primarily weathered shell limestone, also over solid limestone.

Vineyard and Cellar: Following meticulous hand selection of the grapes in the middle of September, the healthy grapes were gently destemmed and, after approximately three hours of maceration, carefully pressed with a pneumatic press. Fermentation was carried out in steel tanks (80%), and in used large barrels made of French and Slavonian oak (20%). The portion in stainless steel is particularly decisive for this wine, as we want the most intense fruit possible and, of course, the malolactic fermentation is omitted to avoid reducing the acidity too much. After a relatively short storage time in the vats, the wine is blended and bottled.

Tasting Notes: The wine starts on the nose with playful citrus aromas, some stone fruit and a fine herbal note. The palate is full-bodied with a fine acidity structure, round and harmonious, elegant and already very animating to drink. A versatile food companion, especially suitable for light fish dishes and seafood.

Wine Data: Alcohol 13.0 % vol., Acidity 5.3 g/l, Residual Sugar 1.0 g/l