



HAJSZANNEUMANN
WIEN



Nussberg Grüner Veltliner 2017

Vintage: An average winter was followed by a very mild March, which led to a dangerously early sprouting. However, the April was below average cool, so the expulsion was very slow, unfortunately again with slight frost damage in the sensitive varieties Chardonnay and Zweigelt. But significant less than in the frosty year 2016. In this year we first start to burn straw bales in the vineyards to protect the vines. The damage could so keep low. May and also June showed early summer friendliness and ensured a trouble free flowering in the first half of June. The precipitation was rare and little extensive and so we came in a rather hot summer with little rain. Annual Rainfalls saved the vines

through the summer, which goes down in history as the third hottest since records began. An early start of harvest in the first days of September was necessary to preserve the acidity and freshness of the wines, because this seemed particularly important to us. September, however, was unusually cold with some heavy rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest ended in mid-October with a very high quality both in white wine, as well as the red wines, lighter wines and the full-bodied single vineyard wines. The vintage 2017 shines with intense fruit, ripe acidity and shows up due to the earlier harvest not as lush as expected, but very elegant with a lot of drinking.

Soil: The grapes for the Nussberg Grüner Veltliner are grown in the vineyards „Weisleiten“ and „Haarlocke“ all at the Nussberg. The Nussberg consists mainly of weathered shell-limestone – also over massive limestone and is extremely calcareous.

Vineyards and cellar: The grapes come exclusively from vineyards that have been farmed according to biodynamic guidelines since 2002. After being harvested meticulously by hand, and then undergoing another careful selection through a fully automatic grape-sorter, the grapes from each parcel for the Nussberg Grüner Veltliner underwent a short maceration period on the skins and were then carefully pressed. The pre-clarified must was fermented at cool temperatures with its indigenous yeast in steel tanks, then matured to accentuate the racy, fruity character as best as possible. After ageing on the fine lees for a moderate length of time, the individual parts were blended together and bottled in early Spring. This wine is vegan.

Tasting notes: The Nussberg Grüner Veltliner offers a lovely clear, fresh, precise and pretty aromatic yet elegant bouquet of white pip fruits and chalk. Fresh, pure and elegant on the palate, this is a rather lean but tension – filled GV with a clearly defined white fruit and lots of ripe phenols and minerals. It makes an ideal companion for classic Austrian dishes.

Wine Data: Alc. 12,5 %; Acidity 6,4 g/l; Residual sugar 1,0 g/l