



HAJSZANNEUMANN  
WIEN

## Nussberg ZWEIGELT 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 Zweigelt 2016 come only from the Vienna Nussberg. The soil is comprised of limestone and generous clay content with a very high content of chalk. The grapes are in the age between 35 and 50 year old, and deliver a complexity and extract rich wine.

**Vineyard and cellar:** Like all our vineyards also this one is treated in the biodynamic way after the rules of Rudolph Steiner, the founder of biodynamic agriculture. After meticulous grape selection via hand – picking, the grapes for the Nussberg Zweigelt 2017 were destemmed and after 3 weeks gently pressed. After the second fermentation, the malolactic fermentation, the wine was filled in Barriques. We used mainly used oak barrels. Around 25% of the barrels were new oak barrels. After 18 months maturation the wine was filled without filtration in the bottle. Following a moderate amount of time on the fine lees, the wine was bottled without any fining and less SO<sub>2</sub>. For that reason this wine is also vegan.

**Tasting notes:** In the nose the wine is dominated of dark stone fruits together with nougat notes and a touch of orange zest. In the mouth soft with taste of caramel, balanced with a good acidity. Sweetly extracted fruit lingers on the finish of this multifaceted, refreshing accompaniment to food

**Wine Data:** Alc. 13,0 % vol., Acidity 5,9ö g/l; Residual sugar 1,0 g/l