



HAJSZANNEUMANN

WIEN

Nussberg ZWEIGELT 2015



Vintage: An average winter was followed by a later sprouting and towards the end of April unfortunately a massive late frost. Particularly the locations at the Bisamberg and mainly the late – ripening varieties, which were already sprouting such as Chardonnay or Zweigelt, were badly affected. The affected vineyards recovered well over the year but the harvest was still small. The flowering in the middle of June by beautiful weather passed without any disturbances. And then followed a sunny summer with moderate temperatures and lots of rain. Especially the young plants enjoyed the frequent rain and grew as never before. The permanent humidity expedites diseases such as oidium and peronospora. Only the tireless effort of the team during the leaf work is due to the fact that we didn't have to suffer any

major damage. September was particularly nice, dry and warm. From the beginning October cold temperatures reach us suddenly. A perfect moment to start with the harvest in the single vineyards. 2016 is a vintage with a good concentration, playful fruit and intensive aroma. Exciting for white as well as red wines.

Soil: The grapes for the Zweigelt 2015 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 2015 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 SO₂. 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 5,3 g/l; Residual sugar 1,0 g/l