



HAJSZANNEUMANN

Ried GOLLIN ^{1ÖTW}

Weißburgunder 2021

- Quality Level: Single Vineyard, First Growth
- Certificates: biodynamic, vegan
- Production: oak barrels – big, used often

VINTAGE 2021

An average but long winter was followed by a very cool spring, with the budding of the vines being particularly slow and exceptionally late. As expected, in mid-May summer came along and the vines grew almost explosively, leading to normal flowering towards mid-June. The summer weather lasted for weeks, with no precipitation at all and the first young plants in the area showed minor drought damage in mid-July. Besides, on July 17, a hailstorm swept over the Nussberg, costing us 20-50% of our yield. Only those vineyards that were secured with hail protection nets, such as Ried Rosengartel and Ried Ulm, were spared. In the beginning of August, summer came to an end as the night temperatures dropped unusually low. As a result, the fruit of the grapes was particularly pronounced while the acidity remained at an unusually high level. September came with lots of sun and no rain, which gave us very good concentration with great maturity and distinctive acidity. Harvest started the second week of September and was already over around October 20th. A crazy year full of surprises finally brought wonderful qualities with intense fruit and great potential but a little less yield.



SOIL

The grapes for this Weißburgunder (Pinot Blanc) come from the Ried Gollin, a vineyard on the southern slope of the Viennese Nussberg. More concrete, it's located in between the vineyards Ried Ulm and Ried Rosengartel. The soil in the Ried Gollin is comprised of limestone along with weathered shell limestone and a generous clay content. This vineyard was chosen by the association *Österreichische Traditionsweingüter* and is certified as an Erste Lage „1ÖTW“, which internationally speaking translates to a *premier cru* or a *first growth*.

VINEYARD & CELLAR

Just like all our other vineyards, this too, is worked and cared for according to the biodynamic principles. After meticulous grape selection by hand picking the grapes were macerated for about six hours before being carefully pressed. The through sedimentation pre-clarified must underwent cool fermentation with its indigenous yeast and maturation in large, often used oak barrels. Following a moderate amount of time on the fine lees, finally the wine was bottled. This wine was not modified through fining agents and therefor is not only vegan but also produced totally untreated according to Rudolf Steiner.

TECHNICAL STUFF

alc. 13.5 vol.-%, acidity 5.8 g/l, residual sugar 4.4 g/l

WINE DESCRIPTION

In the nose you'll find a hint of honey paired with a slight touch of apricot and golden-delicious apple. This wine has a nice complexity to it. It's multifaceted with a well-balanced acidity structure and some lingering minerality. Great aging potential.

