

## 2002: An Expressive Vintage

A mild, dry winter gave way to a pleasant spring, with early budburst and splendid flowering in early June offering ideal conditions. After several hot days in June, July brought warm weather interrupted by thunderstorms, leading to a notable head start in ripening. While other parts of Lower Austria suffered severe damage due to excessive rainfall, Central Burgenland was spared from these storms.

The harvest began on September 10<sup>th</sup> in pleasant temperatures. Cool nights extended the harvest period, allowing the grapes to be brought in calmly and carefully. The harvest concluded on October 10<sup>th</sup> with perfectly ripened Blaufränkisch grapes.

Record sugar levels, outstanding grape quality, and an exceptional Blaufränkisch vintage: 2002 was a standout wine year in Burgenland.

The red wines present themselves with a deep, dark color, remarkable extract density, and an alluring aroma of dark berries.

**VARIETIES** 95% Blaufränkisch, 5% St. Laurent  
from the estate's oldest vineyards.

**HARVEST** Fully ripe, healthy grapes. Harvested by hand.

**VINIFICATION** Traditional mash fermentation with cap submersion  
and subsequent maceration over a period of 50 days.  
Spontaneous fermentation.

**MATURATION** 40 months in small oak barrels.  
After blending the cuvée, an additional four months  
in large wooden casks.

**ALCOHOL** 14.5% Vol.

**NOTE**

1997

1999

2000

G 2002

2003

2004

2006

2007

2008

2009

2011

2012

2013

2015

2016

2017

2018

2019

2020

2021