

GESELLMANN

2009: A Great Vintage

The year 2009 began with a relatively cold winter, which brought plenty of rainfall to our vineyards. Fortunately, this rain was well-distributed. Cold weather lasted until the end of March, followed by unusually warm weather starting in April, which continued until early June.

After a varied spring, flowering occurred in the last days of May, and was completed by June 10th. June was characterized by abundant rainfall, but by the end of July, the long-awaited high-pressure weather arrived. August made us sweat, with record temperatures around 34°C and very warm winds.

The harvest began unusually early in early September. The autumn then showed its best side, with a beautiful Indian summer featuring warm days and cool nights during the harvest. The particularly cool September nights allowed the Blaufränkisch to ripen perfectly, imparting a distinctive spiciness. By October 14th, all the grapes, carefully hand-picked as always, were in our cellar, marking the end of the red wine harvest.

This was followed by autumn weather with many cool, rainy phases – perfect conditions for the vines before they entered dormancy for the winter. 2009 is a great vintage that will continue to provide enjoyment and pleasure for many years due to its aging potential.

G 2009

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

2002

2003

2004

2006

2007

2008

2011

2012

2013

2015

2016

2017

2018

2019

2020

2021