

2011: An Exceptional Vintage

The year 2011 began with a relatively harsh winter, which covered our vineyards with a thin blanket of snow. In spring, the Mittelburgenland was affected by a light late frost. However, due to the higher altitudes, our vineyards were not impacted. May was very varied, and due to hailstorms, we had to report a loss of about 35 percent in some vineyards (Rieden). However, the rest of the year showed much more promising conditions. After a varied start to the year, flowering occurred very early at the end of May. June and July provided optimal weather conditions with some rainfall. Early August brought a cool weather phase, which benefited the berries as they were able to absorb enough aromas and nutrients. From the second half of August, the long-awaited high-pressure weather arrived and remained with us until mid-October.

The harvest began on September 9th with Pinot Noir. The September nights provided cool temperatures, which allowed the Blaufränkisch to ripen perfectly and gave it its distinctive spiced aroma. The harvest was very calm this year; all grape varieties had enough time to reach optimal ripeness.

With the 2011 vintage, there was also an innovation in the harvest process: after using manual selection in previous years, we switched to computer-controlled optical sorting starting with this harvest. Thanks to this method, we can now better sort out green parts, insects, and unripe berries, further enhancing the quality of our wines. 2011 is a great vintage that will provide enjoyment for many years due to its aging potential.

1997

1999

2000

2002

2003

2004

2006

2007

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2012

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2015

2016

2017

2018

2019

2020

2021

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	