

2016: Small Quantity, High Quality

Thanks to a mild winter with sufficient rainfall, work in the vineyard began relatively early and under dry conditions. By early April, the first buds appeared in the vineyards. However, the warm temperatures were not to last, and at the end of April, we experienced a once-in-a-lifetime event. From April 27th to 29th, the temperatures dropped below 0 °C. Just when we thought we were safe, the night of April 29th brought an even colder surprise: temperatures fell below -5°C, causing the shoots to freeze. The consequence of this late frost was a shock to the vines, which lasted for up to 21 days.

Warm temperatures then brought the vines back to life, and we saw new shoots sprout. While we were relieved that the vines had survived the icy temperatures, the regrowth unfortunately had the negative aspect of fewer clusters forming on the replacement shoots.

The relatively warm June gave us a very prolonged flowering period. The varying stages of flowering indicated that the harvest would be challenging, as the grapes within the vineyards were at different stages of development. A warm summer with consistent rainfall and no extreme weather conditions allowed for optimal growth in the vineyards.

On September 20th, the 2016 harvest began. We started with the meticulous hand-picking of St. Laurent and Pinot Noir, followed by Sauvignon Blanc, Chardonnay, and Zweigelt. The cool nights at the end of September especially helped the red grape varieties develop distinct fruit flavors. By October 10th, we entered the grand finale with Blaufränkisch and Merlot. The harvest was completed on October 19th with very healthy, fully ripe Cabernet Sauvignon grapes.

G 2016

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	15% Vol.
NOTE	

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2019

2020

2021