

2018: A Year of Extremes

The year 2018 began with a very cold and dry January. The winter culminated in an extremely cold March with temperatures as low as -15 °C. Until the Easter holidays in early April, spring was slow to start. However, right after the holidays, beautiful, almost summery weather set in: temperatures of up to 26 °C were common, and the growth of the vineyards progressed rapidly. By mid-May, you could already see the first blooms in the vineyards.

Once again, we were reminded of how interconnected we are with nature and how dependent we are on it. The first hailstorm of 2018 hit some vineyards in Deutschkreutz on May 10th. After the mild May, June brought a lot of rainfall, with a heavy hailstorm on June 12th. However, the summer showed its best side, just like in previous years. The hot weather in July and August was only interrupted by thunderstorms, which provided the vineyards with optimal water supply.

On August 27th, the harvest for 2018 began, the earliest ever at Gesellmann. After a light hailstorm on August 24th, the harvest began with the early-ripening varieties Sauvignon Blanc, St. Laurent, and Pinot Noir. Through careful hand harvesting, the hail-damaged berries were sorted out, ensuring that only 100% healthy grapes made it into the harvest boxes. Due to intense rainfall, the harvest had to be paused from August 30th to September 4th, with 100 liters of rain per square meter falling within just a few days. From September 6th, the harvest continued under dry conditions, and the entire harvest was completed under stable weather. The last grapes, perfectly ripe Cabernet Sauvignon, were harvested on October 4th.

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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	