

2007 SEEBERG – Riesling

Sites and Climate

The interplay of soil and climate form the basic character of the wines from the Kamptal. The influence of the Pannonian climate from Hungary to the east brings hot, dry days to the area. And the cool air currents from the Waldviertel region to the north help spice up those hot daytime Kamptal temperatures, which reach up to 38° Celcius.

The soils are just as unique - and ideal - for wine growing. Found here is Gföhler gneiss, the primary rock of which the hills of the Kamptal are composed. This is covered by a layer of brown soil, though, at various points, a chalky layer is nestled between them. Also in the area is loess, airborne dust deposited during the ice age and that metamorphosed into fertile soil. And finally, there are clay soils, which are found along the banks of the Kamp river.

Seeberg

To the west of Zöbing lies the Seeberg, a south-facing site situated approximately 300 meters above sea level. The climatic influence of the cool Waldviertel region to the north brings a seductive tension between hot days and cool nights here. The grapes ripen slowly and, therefore, the wines produced from this site show a very fruity expression. Sand and loam alternate here with rich layers of slate – almost all the way to the surface. This mix brings to the wines a fine fruitiness and spice with firm concentration - and especially expose the real character of the Riesling variety.

Vinification

At the last week in September, the grapes were harvested carefully by hand, then placed in small crates (20 kg). There was some botrytis, which was just perfect, thanks to the dry weather. Maceration, a first fining, spontaneous fermentation in wooden casks (70%) and steel tanks (30%); fermentation lasted partly until the end of January. At the end of February, the Seeberg was raked, and then aged on the fine lees in wooden casks.



Drinking Recommendation

Decant! (2 hours).

12° bis 14° C; not for drinking too cold.

A wonderful companion for meat as well as generously spiced seafood.

Best to drink: 2010 - 2014.

Vintage

The budburst started extremely early and precipitation was just fine. April was again very mild, even warm and also dry. In May, it continued with warm weather where the average temperature was above normal. Rainfall was sufficient in these two months.

July started ordinary but the second half was certainly hot which made the work in the vineyards not pleasant, at all.

In September, everyone thought that it will be a very early and short harvest but a strong rainfall and a cool period gave hope to the vintners and the dryness was partially reduced. The vines were certainly relieved. A pleasant Indian summer followed which continued up until the most part of October and basically made the vintage.

Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene. And for many years, the Seeberg has been considered as one of the great Austrian Rieslings. (In fact, even the 2004 vintage was described by *Vinaria* magazine as a "great wine".)

As both a wine lover and quality fanatic, Fred Loimer says: *"I am glad that wine now rates so highly with the young generation. In fact, sometimes very formal tastings go against the grain with me. Wine is about having fun; enjoying life. Too much academic seriousness is simply not a good thing."*

Technical Data

Qualitätswein	
Origin:	Seeberg, Langenlois, Kamptal, Austria
Grape variety:	Riesling
Alcohol:	13,5 vol %
Residual sugar:	6,8 g/l
Acidity:	7,7 g/l