



## 2008 Chardonnay & Pinot Gris

### 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.

### Vinification

Selected by hand and carefully placed in small crates. Harvested with 19° KMW (Chardonnay) and 20° KMW (Pinot Gris) in mid-October.

Following fermentation in large (2500 liters) and small (500-700 liters) wooden barrels, and then the malolactic fermentation, the wine was racked at the end of February and matured on the fine lees. It was bottled in mid-April 2009.

### Grapes

The grapes were selected from old vineyard sites around the town of Langenlois. The Chardonnay, grown solely in loess soils (80%), and the Pinot Gris (20%), from weathered gneiss, had ripened at a similar pace - and complete each other perfectly in this wine.

### Technical Data

Origin: Lower Austria  
Grape variety: Chardonnay 80%  
Pinot Gris 20%  
Alcohol: 13,0 % vol.  
Residual sugar: 3,3 g/l  
Acidity: 5,7 g

### Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene.

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."*

### Vintage

"A Year of Contrasts"

The mild weather conditions brought a fine, early bud break. And the development was favourable right up to the flowering in June, although the flowering period itself was rather prolonged. But recurring bouts of rain made this a very nerve-wrecking time. While the water provided good nourishment for the vines, it also meant extensive work in the vineyards. The 2008 harvest lasted from September 15th until November 17<sup>th</sup> - nearly 10 weeks! "Don't get nervous and wait for physiological ripeness" was the motto of the vintage. And ultimately, we were rewarded. The amount of difficulty in the vineyards was compensated by the same amount of beautiful development in the cellar. A classic that won't be forgotten too soon.

### Drinking Recommendation

Ideal at 12° - 14° C

Fits to most dishes, especially fish, light meat and pasta.

### Tasting notes

Medium greenish yellow hue. Gently flowing fruit with fine herbal notes and light aromas of vanilla and caramel. The palate shows substance and body with nuances of extract sweetness. The finesse of the Chardonnay is complemented by the robust expression of the Pinot Gris - while minerality completes the marriage. A balanced wine with an opulent texture and good length.



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