



## 2009 Grüner Veltliner Kamptal DAC

### 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° Celsius. 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.

### Grapes

The grapes for this wine come from fine, old vineyards around Langenlois and nearby areas such as Zöbing, Gobels-burg, Schiltern and Mollands. Both young and old vines for the wine grow mainly in loess (80%). The rest (20%) are nurtured in weathered gneiss soils.

### Vinification

The grapes were hand-selected and placed in small crates – an important principle for this wine as well. Harvesting took place between the middle and end of October. After a short maceration time, the grapes were pressed, underwent fining, and then were fermented in steel tanks (19 -21 ° C). In December, the wine was racked and aged on the fine lees until the end of January 2010. Bottling took place between the end of February and the end of April.

### Technical Data

Qualitätswein	
Origin:	Kamptal, Austria
Grape variety:	Grüner Veltliner
Alcohol:	12,5 % vol.
Residual sugar:	3,6 g/l dry
Acidity:	5,5 g/l



### Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene. Already in 2000, through the building of the new cellar, not only in the Kamptal were new dimensions taking shape. The historic cellar, which dates back to the 19<sup>th</sup> century, acquired a contemporary counterpart. Tradition and innovation – an expression of a philosophy that also can be found in the wines.

### Vintage

#### 2009 - the Law of Nines Series

1959, 1969 and 1979 made great white wines, and '99 is convincing us more and more. And the 2009?

**Spring** was wet: it was the wettest March on record. April was dry and warm; May was much too cool and rainy.

**Early flowering - early harvest:** "100 days from flowering to harvest" is an old farmer's saying. And flowering here began already in May. Cool weather during the flowering, however, yielded loose clusters of grapes.

**Summer:** "For the thriving of wine and grain – in June, there must be rain." "Much too wet and considerably too warm", meteorologists noted dryly.

**Compensation in the Fall** with ripeness and fruit: More rain came in mid-September, but the Indian Summer concentrated the juice in the berries in a natural way.

**An amount that's small - but oh so fine:** Wines with structure and character, fruit and finesse, ripeness and piquancy – justify admission to the series of legendary 9er vintages.

### Tasting Notes

Spicy, peppery, and even exotic notes like grapefruit and pineapple. The very clear, juicy fruit and beautiful acidity play make this a very animated, pleasurable wine to drink. Because of its structure and lengthy mineral palate, this is a wine of depth - even with its medium body. A wonderful representative Veltliner from the Kamptal.

### Drinking Recommendation

ideal at 8° - 10° C.

Goes well with light starters, Austria's classic Jause (usually cold meats, cheeses and vegetables), and makes a wonderful aperitif as well.

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