



2009 Riesling 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, Gobelsburg, Schiltern and Mollands. Both young and old vines for the wine grow mainly in gneiss soils (80%). The rest (20%) are nurtured in gravel and loess soils (Gobelsburg).

Vinification

The grapes were hand-selected and placed in small crates – an important principle for this wine as well. The grapes were harvested with 17° - 18° KMW at the end of October, and then whole-bunch pressed. After fermentation in steel tanks, the wine was racked in January and then matured for a further two months in steel tanks on the fine lees. The wine was bottled in March.

Technical Data

Qualitätswein	
Origin:	Kamptal, Austria
Grape variety:	Riesling
Alcohol:	12,0% vol.
Residual sugar:	6,5 g/l dry
Acidity:	7,8g/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 19th 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

A subtle Riesling with aromas of lime, green apple, apricot and undertones of fine blossoms. The palate reveals delicate, juicy fruitiness.

A distinct play between sweetness and acidity lends finesse and lightness to the wine. A classic, refreshing Riesling.

Drinking Recommendation

Ideal at 8° - 10° C.

Goes well with light starters, fish dishes and is excellent as an aperitif.

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