

## 2006 Dechant – Pinot Noir

### 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.

### Dechant

The eastern slope located just below the Käferberg, at 250 – 300 meters above sea level, constitutes one of the few „red wine isles“ of the Kamptal. The medium-textured loess soil here heats up easily and is well aerated; underneath this layer is a heavy red clay, which lends to the ideal growing conditions for the complex Burgundian varietal, Pinot Noir. Because the vineyards are southeast-facing and their soils warm rapidly, the vines are able to dry quickly in the morning sun – ultimately allowing for clean, ripe fruit to be harvested.

### Vinification

Harvested in September with a must weight of 20° KMW (Klosterneuburger Mostwaage), subsequently cold-macerated for five days to extract fruit, then fermented in wood with natural yeasts. After the pressing, the wine was put into small oak barrels (some new). Following malolactic fermentation, the wine matured in barrels for 11 months and was bottled in September.



### Tasting Notes

Aromas of raspberries and fresh spicy notes – like scents of moist forest soils. Elegant and full of character. The palate displays good fruit and concentration. Beautiful classic varietal typicity; in complete harmony with the terroir of the Kamptal.

### Drinking Recommendation

Decanting recommended (1-2 hours); ideal at 14° - 16° C

Goes perfectly with meat and pasta dishes with lighter sauces.

### Vintage

The hot and somewhat sub-tropical climate between mid-June and the end of July made up for the slight delay that occurred earlier in the growth cycle; in fact, it sped the process up by a week. However, that tempo was lost during the cool and rainy August.

But September brought unique late summer conditions: warm and dry right uptill November. Such an exciting period had not been experienced here in years!

### Fred Loimer Estate

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

Pinot noir is a big challenge for Fred Loimer, who has been showing very good results with the grape since 2001. This was confirmed with the 2003 vintage, which was awarded 18 points by writer René Gabriel in the top Swiss magazine, *Weinwisser*. Gabriel also described the wine as great.

### Technical Data

Qualitätswein	
Origin:	Kamptal, Austria
Grape variety:	Pinot noir
Alcohol:	13,5 % vol.
Residual sugar:	1 g/l dry
Acidity:	4.3 g/l