

## 2001 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 by hand, subsequently cold-macerated for five days to extract fruit, then fermented in wood with natural yeasts. After pressing, the wine was put into small oak barrels (some new) for 12 months. Following malolactic fermentation, the wine matured in barrels for 10 months and was bottled in August without filtration.



### Tasting Notes

Dark forest fruit attack in the nose mingled with forest floor nuances, youthful; attractive fruit-acidity interplay at the beginning, then comes lots of depth and fruit concentration, lots of tension, spice and a good grip through ripe, present tannins, fine salty element in the long finish

### Drinking Recommendation

Decanting recommended (1-2 hours); ideal at 14° - 16° C  
Goes perfectly with meat and pasta dishes with lighter sauces.

### Vintage

Early bud break and a year that was warm, but not too hot, lead to a development that was approximately one week earlier than the long term average. Dry weather made work in the vineyards somewhat easier, though we had to give 100% attention to the greening. Still, the grapes did face challenges, especially in the dry terraced sites. The hot August temperatures and a very warm September let sugar ripeness rise to the point that harvesting could begin already in early September. A fabulous Fall made for truly enjoyable grape picking – with the grapes looking practically picture perfect!

### 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, *Weinwischer*. Gabriel also described the wine as great.

### Technical Data

Quality wine	
Origin:	Lower Austria
Grape variety:	Pinot noir
Alcohol:	13,5 % vol.
Residual sugar:	1,0 g/l dry
Acidity:	5,2 g/l