

## 2009 Pinot Noir Terrassen

### 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.

### Sites

**Kittmannsberg** (50%) 11 year-old vines; on humus-loess soils; east-facing; 250 m above sea level.

**Hasel** (50%) Young and 20 year-old vines; loess soils, with medium-textured clay; east-facing.

### Vinification

From the beginning until mid-October, the grapes were harvested carefully by hand, then placed in small crates. Destemmed and lightly-pressed; cold maceration in steel tanks for five days; fermented at a maximum of 27° C; traditional punching down once per day. After another five days, filled into big barrels (1, 250 liters). Following malolactic fermentation (in February), the wine was racked and stored in the same barrels another year. Bottled in Mai 2011.

### Drinking Recommendation

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

### Technical Data

Quality wine	
Origin:	Lower Austria
Grape variety:	Pinot Noir
Alcohol:	12,5% vol.
Residual Sugar:	1,0 g/l dry
Acidity:	4,6 g/l



### 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

#### "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

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.

Goes perfectly with meat and pasta dishes with lighter sauces.