

Südbahn mit Achtung 2022



Vineyard

Origin:	Austria / Weinland Österreich
Designation:	Table wine / Österreichischer Landwein
Site:	Gumpoldskirchen/ Elevation 250m
Grape variety:	Zierfandler (43%), Rotgipfler (32%) Chardonnay (25%)
Soil composition:	clay, calcareous sediments
Climate:	pannonian
Training method:	Guyot
Age of vines:	15 - 25 years
Density of plants:	5.000 vines / ha
Yield per hectare:	40 hl / ha
Cultivation method:	biological-dynamic according to respekt-BIODYN

Vintage 2022

Challenging and very different from the rest of Europe. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. Gumpoldskirchen once again experienced a very dry summer, resulting in excellent ripeness and healthy grapes.

Cellar

Harvest:	selective picking by hand in 20 kg crates on 01.09.2022
Maceration time:	destemmed, whole berries
Fermentation:	mash fermentation (partly), spontaneous in oak barrels by max 25°C on skins (whole berries)
Aging:	in oak barrels, 12 months on full lees for and for further 8 months on fine lees
Bottling:	16.05.2024, without filtration, no finings with little addition of SO ₂ (10mg)



Tasting note

An orange matte appearance with strong tears. Intense bouquet of orange zest, dried banana slices, caraway crust (of a roast) and herbal lemonade; also some graphite and resin. On the palate are notes of yellow fruit, orange, greengage plum and ginger. Completely dry with crisp acidity; firm grip with a salty tension – very mineral-defined. Immense in structure - yet easy to drink. (tasted by wine academic Johannes Fiala)

Recommended with

Indian cuisine

Maturation potential:	2025-2030
Vegan:	Yes

Alcohol **12%**

Residual sugar: **0,8 g/l**

Acidity: **6,3 g/l**

Total SO₂: **28 mg/l**

