

WEINGUT
NEUMEISTER

Grauburgunder 2017

Steirische Klassik

Varietals: 100% Grauburgunder (Pinot Gris)

Wine Region: Vulkanland Steiermark

Climate: A blend of Illyric and Pannonian Climate, lots of rain during the year (average 900 mm) with plenty of sun. Warm days - cool nights.

Vineyards: The steep vineyards are located around Straden, with the main locations being: Klausen, Saziani, Steintal and Buchberg. Age of the vines: 10 - 40 years old. We place special emphasis on viticulture close to nature, certified organic cultivation and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers.

Soil: Calcareous, sedimentary soil from the Tertiary mixed with alluvial gravel and partly volcanic soil.

Vinification: Skin contact 6 hours, spontaneous fermentation in stainless steel tanks and traditional old oak barrels, maturation on the fine yeast (sur lie) for 5 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

Date of harvest: 18th, 23rd and 25th of September 2017

Alcohol: 13,0 %vol

Acidity: 5,5 g/l

Residual sugar: 1,7 g/l

Tasting Notes: Spicy and dense nose; rose hip, ripe honeydew and a bit of cayenne pepper; tight and full bodied; papaya, peanut and Turkish honey; long lasting and powerful finish.

Available from: March 2018

Ripe to drink: 2018 - 2022

Food Pairing: To vegetables, poached and grilled fish, light meats and poultry.

Cases: 6 x 0.75 l

Total Production: 18.000 bottles