

WEINGUT
NEUMEISTER

Grauburgunder 2015

Steirische Klassik

Varietals: 100% Grauburgunder (Pinot Gris)

Wine Region: Südoststeiermark, 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, the sustainable cultivation of our soils, and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers. Since 2013 we are in transition into certified organic farming.

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: 19th and 28th of September 2015

Alcohol:	13,0	%vol
Acidity:	5,7	g/l
Residual sugar:	1,9	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 2016

Ripe to drink: 2016 - 2020

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

Cases: 6 x 0.75 l

Total Production: 20.000 bottles