

WEINGUT
NEUMEISTER

Morillon 2014
Steirische Klassik

Varietals: 100% Morillon (Chardonnay)

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: Saziani, Silberberg, Waasen and Buchberg. Age of the vines: 10 - 35 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 up to 15 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: 1st and 4th to 6th of October 2014

Alcohol: 12,5 %vol
Acidity: 6,1 g/l
Residual sugar: 1,1 g/l

Tasting Notes: Ripe figs and Golden Delicious; meadow herbs, lime leaves and a hint of orange-thyme. Focused palate with nuts, pumpkin, quince and parsnip; well structured finish.

Available from: March 2015

Ripe to drink: 2015 - 2018

Food Pairing: To creamy Pasta dishes, pates, roasted fish, light meats and ragouts.

Cases: 6 x 0.75 l

Total Production: 9.000 bottles