



## 2005 "V" (Viognier)

In 1995 Count Hardegg decided to plant Viognier in a somewhat cooler climate to retain acidity and fruit at a stage of perfect grape maturity.



### Factsheet

Variety / Blend: 97% Viognier; 3% Roussanne

Vineyard: Steinbügel, Seefeld

Soil: Calcareous sedimentation soil, sandy loam

Vintage: By hand, in boxes; middle and end of october

Grapes: 20° KMW (~23 Brix), no Botrytis

Fruit procession: Destemming and slightly crushed; maceration for 12 hours, moderate sedimentation of solids

Fermentation: No interference reg. temperature (some barrels fermented at 30° C); 7 months on lees in 300 and 500l barrels, 40% new wood; French and Austrian oak; 10 % fermented on skins for 3 months (for more structure)

Yeast: Indigenous yeast ferment; Malolactic: 10 %

Aging: 4 months stainless steel after blending

Alcohol: 13,5 % vol; Total Acidity: 6,1g/l; Residual Sugar: 1,1 g/l

Serving temperatur: 12 - 14° C

Bottled: February 2006

Best to drink: Up to 10 years of aging potential.

**Wine-description:** Medium green-yellow shines in the glas. The nose with invitingly honey aromas and hints of acacia blossoms, ripe yellow fruits, gently vanilla and notes of herbs. On the palate elegant, fine fruity based on a acidity structure full of finesse. Seems to be very mineralic with lemon notes in the aftertaste. A flirty wine which requires some bottle aging.