

ZÖBING RIESLING 2017 KAMPTAL DAC

TASTING NOTE

Medium yellow-green colour, with delicate aromas of apricot and white peach, crisp acidity, over earthy-mineral characters and pleasantly salty aftertaste.

12 % alc/vol dry, stainless steel maturation Biodynamic viticulture according to RESPEKT – AT-BIO-402

Our grapes grow on the terraced vineyards around the traditional wine-growing village of Zöbing in Kamptal. The wines display pure stone-fruit characters, crisp minerality and sappy drinking flow.

ZÖBING RIESLING

The wine-growing town of Zöbing lies directly at the foot of Heiligenstein on Urgestein bedrock. Our wines are hand-picked from select terraced vineyards around Zöbing to give us a classic and dry style of Riesling with mineral characters and fruit purity.

THE 2017 VINTAGE

The growing season was both gripping and turbulent in the 2017 vintage. It started out with the coldest recorded temperatures for a January in the last 30 years. It was also very dry. In February, the weather suddenly became surprisingly warm, and this was followed by a mild March, leading to an early budbreak. In April, it cooled down considerably and during the second half of the month, it was unpleasantly cold. The chilly conditions in April curbed the accelerated burst of growth gained over the previous fortnight. This in turn led to a remarkably mild May. In the month of June, temperatures climbed steadily upwards, culminating in three solid weeks of sunshine and heat. This was to be short-lived, as July was uncommonly mild, coupled with unexpected rainfall. We started to pick the grapes early and the harvest was practically over during the first week of October.

Our Grüner Veltiner wines display bright sappy characters and wonderful spiciness. The Rieslings show impressive precision and freshness. A lively vintage, which has produced lively and remarkable wines.







