



VINTAGE 1996

Cold winter with a long covering of snow, later sprouting, cool, damp summer, with wet and cool weather at harvest. High acidity of over 10g/l across the board. Low must weight and additional botrytis made for a rather pessimistic view of the vintage. Sugar development finished due to early shedding of leaves. That year's decent moisture levels resulted in high extract values which buffer the acids very well. The (small) elite group of the vintage has an exceptional form, making it undoubtedly a Veltliner year.

VINTAGE 1997

Regional temperatures as low as -30 degrees caused serious frost damage (especially in the Northern Weinviertel) at the turn of the year. In July extensive precipitation with record flood levels, but the vineyard terrains absorbed the water well. Afterwards very dry weather until harvest time, with early signs of damage to the grapes as a result. One week of frost with temperatures down to -7 degrees in the third week of October. The wines almost have the characteristics of a hot year's vintage, with harmonious acids (high acid content), low extract values, opulence and good fruit notes. Must weight highly dependent on the yield, reaching 17 KMW and above! A year for the reds!

VINTAGE 1998

A year of weather contrasts. A picture-book summer with good progress in vegetation was followed by a rainy autumn with stagnation in the maturation process. Extensive botrytis was the result of continuous rain until mid-October. The last week of October saved the vintage! Several days of intensive foehn caused the botrytis grapes to shrink, allowing for the production of wines that can rightly be called "beefy".

VINTAGE 1999

Cold winter with coverage of snow in the area. Bud break at the end of March and a mild spring led too a flowering between 8th and 22nd of June (average period – not early, not late) A not too hot vegetation period followed. The first half of September was cool, but dry - so harvest started in the middle of September and lasted too the the first week of November, harvesting healthy grapes from the GV single vineyards.



VINTAGE 2000

A great finish to the decade. High quality and quantity. Earlier sprouting and perfect weather conditions in the summer growth phase gave a massive boost to the ripening process in late summer (3 weeks earlier). In Austria, 2000 is seen as THE red wine vintage *par excellence* with intensive colour and ripe tannins.

VINTAGE 2001

Very inconsistent and in some cases extreme vegetation in spring and summer was followed by an incredibly wet and cool September. A cool head and strong nerves were the order of the day, and a repeat of strict yield controls and tending of leaves were required. Finally, an Indian summer in October allowed for excellent maturation of the grapes.