



The vintage 2002 has been brought in!

The first wines of the 2002 vintage had already completed fermentation, while late harvest wines were still being picked in the vineyards. For these late arrivals, we had to pick out the overripe material berry by berry. The last grapes were picked on 21st November.

The earliest Riesling URGESTEIN is already very charming, seducing tasters with its fragrant notes of white peaches and roses. MESSWEIN (altar wine) and ALLERHEILIGENSTIFTUNG express one strong point of this vintage: despite its low alcohol content, they show clear mineral character, rich in extract and good personality and finesse. Generally, we expect wines with early drink ability but a structure that offers good ageing potential: the relatively high acidity vouches this. It also gives great freshness, without being in the least aggressive.

The weather during the harvest months was extremely changeable – long, sunny days in September; early, cool nights (very cool in October); foggy, late autumn days; “icy” storms from the north, as well as very warm ‘Föhn’ winds from the south. Grüner Veltliner is a grape that develops its great potential under extreme circumstances, and this vintage will certainly show it.

In the cellar, fermentation goes on smoothly, much to our delight. The wines develop without health problems, and we are very happy about their progress and direction. There is no undesired residual sweetness in the wines that have already finished fermentation.

Following an old winery tradition, the late-harvested Grüner Veltliners with very high ripeness will ferment in oval casks. The oak wood – originating from the Mannhartsberg region, close to the winery – supports the delicate spice of Grüner Veltliner without ever drowning out the grape aromas.

The 2002 vintage will be unique in many respects. To find similar years, one has to think back to classics such as 1993, 1979, and 1961.