



## **THE YEAR 2005**

On November 17<sup>th</sup>, aside from the ice wine vintage - the harvest from the year 2005 will be finished. A look back on the developments of this year.

## **THE VEGATION PERIODS:**

The winter brought some precipitation with it and thus sufficient moisture for the growing. February and March were decidedly cool and delayed growing. The first buds began to swell in the middle of April, primarily in warmer locations, and growing began in the last week of April.

In the following weeks, the roots suffered a rollercoaster of feelings. Cloudy days alternated with partially sunny days. The blossoming in the third week of June went by very quickly in the warm and sunny weather, probably the shorting blossoming in 50 years. This resulted in a very homogenous vintage of grapes as we could expect a very uniform level of ripeness. A harvest beginning in the start of October is predefined by this.

The weeks in July and August were very changeable. Extensive rain began to fall in the middle of August, which led to numerous floods in western Austria. The wine gardens were under a high risk of peronospora. Infections were found on the young shoots. The grapes were not affected by this. At the end of August it was warm and dry again and September brought a beautiful Indian summer.

## **THE HARVESTING:**

We began the harvesting with the crop of grapes for the sparkling wine. The grapes now had a natural ripeness of 11% - exactly right for a clearly defined structure and the right relationship of the individual components. A few days later, the grapes for Pinot Noir, St. Laurent, Zweigelt, Green Veltliner and Rieseling were harvested. This year we increased the number of red wine grapes selected for sparkling wine in order to gain more substance for the red wines. A pause was taken again afterwards, until we continued with the red wines.

We began with Zweigelt, followed by St. Laurent and Pinot Noir.

The warmer areas were harvested first, the cooler ones somewhat after that, as these were somewhat later in ripening and thus needed more time to be at the right point. The cutback in September and the warm days in September gave the grapes another good push. I think that the red wines will receive excellent substance. The region in Austria was probably somewhat favorable here as well.



After the red wines had been safely brought to the wine cellar, we began the main harvesting on October 16<sup>th</sup>. Bortytis slowly set in with the Rieslings, but the Veltliners are very healthy. The light Green Veltliners were made in the beginning, in order to preserve the fresh tartness. The Rieslings were picked at the end of October and beginning of November and the Riesling Urgestein and Gobelsburger Riesling were brought to the wine cellar. Now our sorting belt in the wine cellar becomes more and more important. The grapes had already been separated into different colored crates by the harvesters in the wine garden which were then emptied onto sorting belts in the wine cellar so that the detailed selection could begin.

Now the harvesting from the individual locations could begin. First Gaisberg, then Heiligenstein and finally the Green Veltliner locations Renner, Grub, Lamm and Steinsetz. In the meantime, we continued to busy ourselves with noble sweet wines and harvested a Riesling selection (24°KMW) and a Riesling dry berry selection (32°KMW).

We began the brilliant conclusion to the year with the harvesting of the GV ice wine in the night of November 27<sup>th</sup> to November 28<sup>th</sup>. This is now our fourth ice wine harvest and we are pleased that the Green Veltliner ice wine has now become a firm component of our selection.