



THE YEAR 2006

On November 11th, aside from the ice wine gathering - the harvest from the year 2006 will be finished. A look back on the developments of this year.

THE VEGATION PERIODS:

It was a long, cold with a thick cover of snow for Austria and especially for Kamptal. In addition, there was also strong winter dampness for the spring growing. February and March were decidedly cool and delayed growing for a good 14 days. The first buds began to swell in the third week of April, primarily in warmer locations, and growing began in the last week of April.

As is so often the case, May and June were variable. Cloudy days alternated with partially sunny days. The blossoms began to wane in the third week of June with the inconsistent weather and led to the decay of the Green Veltliner grapes. A thinning of the grape crop, which we normally conduct at the individual locations, was not necessary.

July was, in parts, a very hot month and led to a fast advancement in vegetation. We thought that we had another prematurely ripe year in front of us, like 2003, but August turned out to be pronouncedly cool. We were lucky that with 70mm of precipitation we were able to come away mildly, so that we did not have to fear any infections.

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 Riesling were harvested. Due to the high level of ripeness, we picked somewhat fewer grapes for the sparkling wine, primarily red wine grapes, which once again made an important contribution to the overall Cuvée.

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.



After the red wines had been safely brought to the wine cellar, we began the main harvesting on October 18th. The ripeness of the grapes was simply extraordinary. 2006 was certainly a major year, even in comparison with earlier years.

We began as always with the "light" Green Veltliner, which generally has between 12 and 12.5% alcohol. 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. 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 harvested a Riesling "Trockenbeerenauslese" (selected dry berries) [(34°KMW)] from the Riesling wine gardens.

We had to wait a very long time for the ice wine. It was finally in the night from January 25th to January 26th – at the last minute, so to speak. We are all very excited to see how this affects the character.