



VINTAGE 2007

Harvesting of the 2007 vintage was completed on November 29 with the exception of the ice wine crop. Let's look back at the development of this vintage.

THE VEGETATION PERIOD:

The winter – especially the January – was the warmest since 1851, when records of Austrian weather conditions began at Hohe Warte. The only brief cold spell was on January 26, bringing with it temperatures of -10°C and the Grüner Veltliner ice wine, which has almost been written off. It was also dry, which led to low winter humidity. The first swelling buds were observed in the second week of April with proliferation following ten days later.

May gave us spring frosts, causing particular damage in the Gobelsburg vineyards. The rest of the summer was pleasant without increased stress so that work could be carried out in peace. There were repeated, short periods of precipitation but never anything heavy. It grew cooler again in time for the flowering season at the beginning of June, delaying blooming slightly.

The first half of July was cool before becoming very hot again. Some exposed grapes displayed sunburn. Shoots were picked out on the shady side, protecting the grapes on the sunny side. At the end of the July we also began to separate the grapes, particularly St. Laurent and Pinot Noir. This method of yield production proved to be the most suitable. August was warm and mainly dry. We were spared the heavy rains that fell in the southern winegrowing areas.

THE HARVEST:

As we do every year we began the harvest by picking grapes for the basic sparkling wine. The grapes had a natural maturity of 11% - just right for a defined structure and the right proportion of the individual components. Pinot Noir, St. Laurent, Zweigelt, Grüner Veltliner and Riesling were harvested within a few days.



After a break of almost two weeks we began the main red wine harvest. Zweigelt came first, followed by St. Laurent and Pinot Noir. The hot locations were harvested first and the cooler ones a little later as these are somewhat slower to mature and thus need longer to reach the perfect condition.

The separation of the grapes was worth it. There was more rain in mid September, swelling the almost ripe grapes. In the compact St. Laurent and Pinot grapes this would normally lead to immediate bursting of the individual fruits and botrytis infection. The separation, however, meant that they had enough space to expand a little.

After the red wine was safely in the cellars we began the main harvest in mid October. The grapes taste fresh and have pleasant fruitiness. A classic vintage for Grüner Veltliner was revealed.

We started, as always, with the 'light' Grüner Veltliner, that now has potential alcohol levels between 12 and 12.5%. The Rieslings were harvested at the end of October and the beginning of November and the Riesling Urgestein and the Gobelsburger Riesling are brought into the cellar. The grapes are already harvested separately in the vineyards into differently coloured boxes, which are then emptied onto the sorting belt in the cellar for fine selection.

At the beginning of November it got wetter and there were some grapes with botrytis. In the harvests of the individual locations we pick the botrytis grapes separately and thus have supplements for special quality wines for Auslese, Beerenauslese and TBA following further selection.

In the individual locations we begin with Gaisberg, then Heiligenstein, followed by the Grüner Veltliner locations Renner, Grub, Lamm and Steinsetz.

There was also an ice wine this year. The night from December 18th to 19th did the trick.