



## 2013 Grüner Veltliner Estate

### ***Philosophy:***

Grüner Veltliner has so much to give. The varietal character is intense and highly unique suiting itself perfectly to hands-off winemaking methods. There is a range of fruit maturity with which this grape can be harvested to lend itself to different styles. The resulting wines can vary from lean and herbal, to highly textured and exotic smelling depending on the vineyards ability to ripen the fruit. Our site produces fruit that wants to be rich and exotic producing significant texture for its meager alcohol levels. We prefer this style for our own taste and encourage it by aging the wine in oak casks for 10 months with full solids.

### ***The Vintage:***

We had an early bud-break and consistent warm temperatures throughout the summer. In late September, however, Mother Nature threw us a curveball in the form of a six-inch torrential downpour over four forgettable days, referred to in the wine industry as the great 'monsoon'. Despite the challenge of this unseasonable weather event the fruit held up remarkably well. In hindsight, the monsoon also had its advantages because it represented a welcomed shift in weather patterns. The daytime temperatures dropped significantly after the rains, slowing down the ripening process. This was a much-needed change after having experienced a very warm summer with accelerated ripening. The cooling provided us with another three to four weeks of "hang-time" for our grapes, giving them time to develop more complex flavors.

### ***Production Notes:***

This Grüner is made entirely from our estate-grown grapes. The grapes were crushed and destemmed before given a four-day cold soak prior to pressing. It was barrel fermented with native yeasts in 500 liter French oak barrels and sur lie aged (without stirring) for 10 months.

pH 3.32

TA 6.1

Alc. 12%

150 cases produced