

## Chardonnay

2017



In the '80s, the Bründlmayer Chardonnay won a competition tasting of the "Best Chardonnays in the World" in Franciacorta on the occasion of the Vinitaly wine fair – even though the wine actually had been introduced by a German journalist as a "pirate". This event can be regarded as a prelude to the worldwide interest in Willi Bründlmayer wines. The international style has since found its way to an individual expression with tight structure and charming "Austrian" fruit, with the body, depending on the vintage, sometimes fuller or sometimes leaner.

This wine stems predominantly from the vineyards Spiegel, Steinmassel und Loiser Berg. Some of the vines are trained in a Lyre trellis system (Steinmassel), the others in the Guyot method planted in a density of 5.000 to 6.000 plants per hectare.

Grapes are gently pressed and filled into 300l oak barrels without pre-sedimentation. The wine stays 5-6 months on the lees, with hardly any bâtonnage and undergoes malolactic fermentation. Then it is raked into 2.500 liters wooden barrels or inox-tank for further maturation.

### Tasting Note:

Hints of flowers, mocha, caramel as well as yeast, then apples and lime; still quite juvenile and dry on the palate, with medium body, good substance & structure backed by nice acidity, supporting the idea of apple and lime fruit, then spice and salty minerals following through to the finish, good length. Promising.

#### ORIGIN & VINIFICATION

**Region:** Niederösterreich  
**Single Vineyard:** -  
**Soil Type:** Loess  
**Elevation:** 260 – 340 m  
**Slope Face:** -  
**Harvest Date:** 21 - 22 September 2017  
**Skin Contact:** -  
**Ageing:** small/big wooden casks  
**Bottling Date:** November 2018

#### WINE DETAILS

**Alcohol:** 13 %vol.  
**Acidity:** 5.6 g/l  
**Residual Sugar:** dry  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, veal, beef, pork, goose liver, Asian Cuisine  
**Bottled in:**  
 75cl – 150cl – 300cl – 600cl