

Kammerner Lamm Grüner Veltliner

Auslese

2009



The Lamm vineyard has a soil of chalky clay and loess on siltstone. It is a south facing slope bordering the east of the “Heiligenstein” – one of the warmest sites in our wine growing area.

Grapes from this site reach a high degree of ripeness and concentration, which bring a generous expression more generally associated with Burgundy varieties.

Grüner Veltliner is thick-skinned and thus does not easily get botrytis. However in 2009 the grapes had already good ripeness when a thunderstorm with some heavy rain followed by warm and sunny weather brought in noble rot, perfect one, that nevertheless had to be selected. So we finally got some hundred pounds of shriveled berries for a TBA, half of the rest in an elegant Auslese quality and some 100% healthy grapes for the dry Lamm Reserve by literally doing a “triage”.

Fermented in 300 litre wooden barrels - 1st and 2nd filling - before being racked into large wooden casks for further maturing together with 10 % of the lees.

Tasting Note:

“What a fascinating wine! It’s basically a Lamm with a huge discount, no perceptible botrytis and 20-some grams of RS. Originally considered a blending partner, Willi decided he loved it as it is, and it sure does smell like Lamm. It’s meaty and robust, hardly sweet at all. A perfect GV when you have a little sweetness in the sauce of a big “company” meat dish.”

TERRY THEISE: 2014 AUSTRIAN CATALOG

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: Kammerner Lamm
Soil Type: Loam
Elevation: 215 – 285 m
Slope Face: S

Harvest Date: 24. – 25. November 2009
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: October 2011

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 5,7 g/l
Residual Sugar: half dry

Serving Temperature: 10 – 12° C
Food Pairing: desserts, fresh cheese, Asian Cuisine, Berlin liver

Bottled in: 75cl