



Chardonnay Wildgrub 2008



Wine Description:

Very well balanced Chardonnay with animating exotic fruits bouquet. Unobtrusive oak notes and soft acidity give the wine an elegant depth that impresses with a creamy and long lingering finish.

Vinification:

The grapes were gathered in mid-October, measuring between 19° and 20° KMW (must weight scale of Klosterneuburg, the Austrian method of measuring the natural sugar content of the must, 1° KMW - 5° Oechsle). Our selective harvesting process is done by hand. A part of the grapes was fermented spontaneously in steel tanks.

Location and Climate:

Both, cool fresh air currents from the Danube and the thermal of the city have an unique influence on the Viennese Nussberg vineyards. Together with the heavy shell limestone soil they account for the character of the wine.

Wine year 2008:

2008 was an interesting yet challenging wine year. Starting off with regular weather until April, May was characterized by a heat wave and June affected by rain and hail. Only because of our outstanding and quality oriented vineyard work we were still able to bring in healthy and ripe grapes. We mainly focused on the intense care of our vines, the soil and its beneficial organisms. Next to dainty foliage work, we made sure our vineyards received an intense chamomile tea treatment allowing them to thrive. Reducing our crop significantly we only picked the best grapes in order to achieve a typical vintage for each variety. With fruitiness well balanced acidity and a carefully embedded alcohol content our red and our white wines promise enjoyment at highest stage.

Weingut HAJSZAN Grinzinger Straße 86, 1190 Wien

www.hajszan.com, tel. (01) 370 72 37, fax. (01) 370 72 37 20