



## **CLASSIC - CHARDONNAY MARIENGARTEN 2009**

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### **vineyard**

<i>vine age:</i>	9-24 years
<i>soil:</i>	very diverse, stony slate and sandy loam
<i>training system:</i>	1 and 2 arched canes, medium height
<i>slope:</i>	28-35 %
<i>aspect:</i>	south and south-west
<i>elevation:</i>	360-420 m
<i>climate:</i>	illyric
<i>yield/ha:</i>	6000 kg

### *characteristics:*

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### **vinification**

<i>date of harvesting:</i>	October 5th-15th, 2009
<i>ripeness:</i>	physiologically ripe grapes, 18-19° KMW
<i>maceration:</i>	4 hours at 14°C
<i>fermentation vessel:</i>	stainless steel tower
<i>malolactic fermentation:</i>	40%
<i>ageing:</i>	4 months
<i>aging vessel:</i>	large oak cask, partly stainless steel an Barriques
<i>bottled on:</i>	February 18th, 2010

### *characteristics:*

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### **wine**

<i>style:</i>	ready to drink, floral wine with exotic touches
<i>alcoholic strength:</i>	12,5%vol
<i>analyses:</i>	3,1 g/l residual sugar, 5,9 g/l acid = dry
<i>ageing potential:</i>	4-5 years
<i>characteristics:</i>	in Styria also called Morillon

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### **recommendations:**

*serving temperature:* 8-14°C

*matching food:* hake with herbs and mussels, fresh white bread

### **description:**

straw yellow with slightly golden reflections, marked viscosity, fruity bouquet of apples, pineapples, bananas, lemon, exotic fruits, a dry Chardonnay (here called Morillon) with fresh acidity and well-structured body, medium fruit-dominated finish, a top-quality wine with sensible aromas, well-balanced, ready to drink, ageing potential 2-4 years. Heidemarie Zöhrer and Helmut Wehr