



Chardonnay Classic 2016

A classic un-oaked Chardonnay with ripe fruit aromas and elegant intensity - an international variety with regional Kamptal charm.

The Ladner Vineyard

The soils are quite variable in this vineyard: sandy portions, clay-bound loam, and then parts where Gfoehler gneiss nearly reaches the surface. The clay-bound portions store moisture and ensure optimal water supply throughout the vegetation period. The concave slope creates a special microclimate in the vineyard that is protected from storms and wind and provides homogenous warmth. The high mineral content of the soil brings expressive terroir-driven Chardonnays with subtle spice.

Birth of the Wine

Fully ripe grapes are selected by hand during several passages through the vineyard. Grapes remain protected as they are transported to the crush pad in small stackable crates. The grapes are gently de-stemmed and macerated for a few hours to extract aroma and flavour compounds. To preserve this quality, the must is fermented in large, wooden casks at 18°C (64°F) and left to rest on the fine lees. The wine is then bottled in mid-March.

Recommendation

Pairs particularly well with vegetable stew, mild curries, or delicate fish and light meats like chicken, turkey, and veal.

J **FACTS**

Grape variety: 100% Chardonnay

Vineyard: Ladner

Soil: weathered primary rock with a thin layer of humus

ABV: 12.5%

Ac.: 6.5 ‰

RS: 1.8 g/l

Potential: 2022

