



## Vintage Report 2017

Turbulent weather caused a great deal of extra-work for the vintners, which was worth the effort in the end.

After a cold and dry winter we had worries if the water reserve would last. In February and March it got warm, resulting in the vines sprouting two weeks earlier than usual. The end of April, during the ice saints, we had temperatures below zero and were wondering if the climate change had ever occurred. Luckily, we got off lightly. The months May and June brought the long-awaited rainfalls, which enabled the plants to prosper and thrive.

In July and August, these ideal growing conditions continued. For barbeque-enthusiasts the summer may have appeared quite rainy but for the vineyards the conditions were perfect! However more manual labour was necessary to ventilate the vineyards thoroughly during the sultry weather. This was attained by accurate foliage work and mechanic weed control.

Harvest started the earliest than ever before – 88 days after the florification (this period usually takes 100 days). Cool September nights kept the fresh flavours in the berries, of which Silvaner, Scheurebe and Riesling grapes profited the most. Rainfalls, which started the middle of the month, drove our team to quick actions. Already at the beginning of October, most of the grapes were harvested. It required a lot of effort to select the healthy berries from the rotten ones, a prerequisite to manufacture pure and elegant wines. We are happy with the results:



The 2017 wines show wonderful aromas and elegance. Especially the Silvaners have once again shown to be the true climate heroes. Due to our strict selection, we could only harvest a small quantity of Grand Crus but you can already taste their exceptional quality.