

CHARDONNAY SMARAGD KIRCHWEG 2017



Origin:	Austria, Wachau, Wösendorf
Quality grade:	Österreichischer Qualitätswein
Site:	Kirchweg
Normal Classification:	Smaragd
Site Type:	plains
Varietal:	Chardonnay 100 % 26 - 31 years 3000 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east
Sea Level:	200 - 240 m
Soil:	loam medium sub soil sand medium sub soil

Vineyard Site:

The Kirchweg vineyard gets its name from its location along the former path to the next closest church (in St. Michael). The vineyard name counts among the oldest in the Wachau region, already mentioned in writing in 1256. The northern part of the slope is dominated by Hochrain (Ralais) weathered rock, which was deposited here over the course of time as a debris cone from a small stream.



WEATHER / CLIMATE

Climate:	continental
Seasons 2017:	January cold frost February warm March warm April frost June flowering Summer hot dryness August rainy September harvest cool October harvest

Average Rainfall Per 500 - 650 mm

Vintage:

Vintage description:

The year began with frosty temperatures and snow in January, but the two following months were already quite warm, with the first shoots appearing very early at the beginning of April. As a risk of frost loomed again in the second week of April, the winemakers reacted very quickly and, based on their experiences in the previous year, took early measures to counteract. This time the damage was limited to a few areas, so that flowering at the beginning of June proved satisfactory. The weather remained agreeable, culminating in one of the hottest summers since temperatures have been recorded. There was hardly any rain during this time, so that the foliage rapidly started showing initial signs of drought. Drip irrigation played a major role for that year's vines. Vineyards that were not equipped needed to be painstakingly watered on a regular basis. Thus, the winemakers were thrilled when the much anticipated rain came in mid-August, while September also saw much lower temperatures. Favoured by early budbreak and the warm temperatures, harvest in the Wachau began relatively early, in mid-September. With grapes ripening quickly, the harvest team had to work fast, and the harvest was already completed in October, rendering very clean grapes. The amount harvested was satisfactory throughout the wine-growing region, even if Riesling yields were slightly lower. The wines presented themselves with a luscious depth of fruit and concentration. Acidity levels were also pleasantly high despite the warm vintage, not unlike the wines of 2015.

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Sulfur Added:	wine
Mazeration:	destemmed and squashed 10 hour(s)
Fermentation:	selected yeast steel tank 14 - 18 day(s) temperature control: yes 17 - 20 °C
Filter:	layer filtration fine
Maturing:	steel tank 4 month(s)
Time on the Fine Yeast:	4 month(s)
Bottling:	screw cap end/april 2018

DATA

Wine Type:	Still wine white dry
Alcohol:	14 %
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2019 - 2026

WINERY

Our family business is located in the historical village St. Michael in the Region „Wachau“, a World Heritage. Although the total wine growing in this region is just over 1.300 ha, Wachau is one of the most famous white wine areas in the world. Our property was bought by Mr. Leopold Bruch, the grandfather of the actual owner Richard Bruch, so our family is operating in the 3rd generation now. We operate about 3,5 ha vineyards as well as 0,45 ha apricot. The old vines which are partly over 50 years old, growing on granite in the special microclimate of the river Danube valley Wachau are an excellent basis for high quality wines. Of course we treat our vineyards as close to nature as possible, for example we don't use herbicides. A process, well ballanced between modern technology and classical methods is the basis for our very fruity wines with advanced