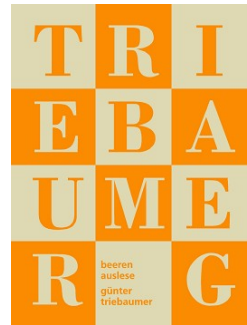


FACTSHEET

Chardonnay Beerenauslese 2001



Grape variety
Chardonnay

Tasting Note:

Bright golden-yellow with brilliant reflections; pronounced legs. Very delicate peach-notes, with mandarin and pineapple, subtle minerals and dried fruit. Also hints of biscuit and honey. Lusciously sweet palate with supportive, balanced-acidity and integrated residual sugar. An elegant Beerenauslese (BA) partner to desserts or a second glass!

Drink slightly chilled at 9-11°C.

Enjoy with pumpernickel and gorgonzola cream, Crème Brûlée, almond slice, Burgenland nut strudel, deep-fried or caramelised bananas to name a few..

The Harvest was by hand at the beginning of November 2001. The grapes were collected in small boxes at a ripeness of 26.5° KMW. (It was the second harvest for these vines.)

Winemaking – The grapes were crushed and left on the skins for one day before pressing. The fermentation began naturally with wild-yeasts and lasted several weeks. Maturation was in used 225 litre white wine oak barrels.

Bottling
January 2003

Technical Specifications

13.0% alcohol by volume
6.1 g/l acidity (tartaric)
80.0 g/l residual sugar