



Weingut Heinrich GmbH | Baumgarten 60 | 7122 Gols | Österreich  
Telefon +43/2173/31 76 | Fax -4 | weingut@heinrich.at | www.heinrich.at  
Raiffeisenlandesbank Burgenland | BLZ 33000 | Kto. 2.324.820  
IBAN: AT493300000002324820 | BIC: RLBBAT2E  
UjD: ATU 50044009 | Fn 198464i



**Characteristics:** Light yellow-green colour. Dried herbs and fresh walnuts with light stone fruit notes in the nose. The palate has fine creaminess - is multi-faceted, and is supported by a soft acidity finish. All in all a fine, graceful Chardonnay with an herbal flavour and a very Pannonian character.

**Origin:** The 10 - 25-year-old vines grow on the slopes of the Leithagebirge and in the poor stoney soils of the Parndorfer Platte - contrasting soil types, with each one suited in its own way to this domestic limestone-loving grape variety.

**Vinification:** Harvested by hand at the end of September 2008 at 19.5° KMW; selection in the vine-yard; de stemmed; eight hours of maceration without sulphurisation at 10°C; carefully pressed; processed according to the gravity principle (without the use of pumps); racking of the must at 15°C; spontaneous fermentation in barriques at 20 to 25°C; partial malolactic fermentation in barriques; battonage during the entire period; aged 15 months in 500- and 500-litre wooden barrels. Bottled at the beginning of May 2010 with glass closures.

Grape varieties:

Alcohol %vol. / Acidity g/l / Residual sugar g/l:

Bottling formats:

100% Chardonnay

12,5 / 5,4 / 0,5

0,75 / 1,5