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Characteristics: Light yellow-green hue. The bouquet reveals dried herbs and fresh walnuts along with nuances of stone fruit. The multi-faceted palate delivers an elegant creaminess, and the finish exposes understated acidity. Overall, this is a fine, smooth Chardonnay with herbal flavours – a wine with authentic Pannonian character.

Origin: The vines, 10 – 25 years old, grow on the slopes of the Leithagebirge and in the meager, gravelly soils of the Parndorfer Platte. While there are contrasting soil types, each harmonises with this domestic limestone-loving variety in its own way.

Vinification: Picked by hand in mid-September 2009 with 19.5° KMW; de-stemmed, short maceration period - without sulfur - at 10°C; carefully pressed, then processed according to the gravity principle without pumps; (grobes Absetzen) gross sedimentation at 15° C; spontaneous fermentation; matured for 15 months in 500-liter and 2000-liter wooden barrels; 100% malolactic; bottled with glass closures in mid-April 2011.

Grape varieties:

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

Bottling formats:

100% Chardonnay

13,5 / 5,1 / 1,0

0,75