

WEINGUT  
NEUMEISTER

Morillon 2017  
Steirische Klassik

**Varietals:** 100% Morillon (Chardonnay)

**Wine Region:** Vulkanland Steiermark

**Climate:** A blend of Illyric and Pannonian Climate, lots of rain during the year (average 900 mm) with plenty of sun. Warm days - cool nights.

**Vineyards:** The steep vineyards are located around Straden, with the main locations being: Saziani, Silberberg, Waasen and Buchberg. Age of the vines: 10 - 35 years old. We place special emphasis on viticulture close to nature, certified organic cultivation and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers.

**Soil:** Calcareous, sedimentary soil from the Tertiary mixed with alluvial gravel and partly volcanic soil.

**Vinification:** Skin contact up to 15 hours, spontaneous fermentation in stainless steel tanks and traditional old oak barrels, maturation on the fine yeast (sur lie) for 5 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

**Date of harvest:** 22<sup>nd</sup> and 25<sup>th</sup> of September 2017

**Alcohol:** 12,5 %vol  
**Acidity:** 5,8 g/l  
**Residual sugar:** 1,5 g/l

**Tasting Notes:** Ripe figs and Golden Delicious; meadow herbs, lime leaves and a hint of orange-thyme. Focused palate with nuts, pumpkin, quince and parsnip; well structured finish.

**Available from:** March 2018

**Ripe to drink:** 2018 - 2021

**Food Pairing:** To creamy Pasta dishes, pates, roasted fish, light meats and ragouts.

**Cases:** 6 x 0.75 l

**Total Production:** 8.000 bottles