

Beerenauslese Pinot Blanc 2015

vineyard: Martinhof

soil composition: topsoil consists of mineral, moist black earth, subsoil with several layers of sandy loam

elevation: 381 ft

average age of vines: 29 years

varietals: 100% Pinot Blanc

farming practice: integrated

the vineyard

For our Beerenauslese Pinot Blanc a really certain micro climate is needed. This vineyard is surrounded by many small lakes. The high humidity through the lakes is perfect for the grapes. The evaporation of the water creates a mist in the fall. If you have a warm weather afterwards the botrytis can grow. This daily warm and humid weather change is needed for the wonderful botrytis which gives this wine its unique flavour.

wine production

harvest time: 12th November 2015

hand-harvested → only botrytis grapes used, spent 4 hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 20 °C, aged afterwards on the yeast for 18 months in stainless steel tanks

alcoholic content: 11.5 % by vol

total acidity: 5.5 g/l

residual sugar: 145 g/l

potential: 2019 – 2039+

tasting notes

This BA has an elegant nose with some honey and peach. It is complex and intense on the palate with juicy apricot and harmonious acidity on the finish, which lingers on and on.

food pairing

Mildly spicy Asian dishes, mild hard cheese

ideal temperature to drink: 46-50 °F



WINERY Steindorfer

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wine-maker: Roland & Ernst Steindorfer

size: 25 acres

total annual production: 80.000 bottles

grape varieties: Welschriesling, Sauvignon Blanc, Muskateller, Pinot Gris, Chardonnay, Zweigelt, Blaufränkisch, St.Laurent, Merlot, Cabernet Sauvignon, Syrah

region: Neusiedlersee - Austria

climate: continental/pannonian

soil: mineral, moist black earth, sandy loam, fine white gravel