

Chardonnay

Golden Cut 2021

vineyard: Siebenmahd

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

elevation: 395 ft

average age of vines: 27 years

varietals: 100% Chardonnay

farming practice: integrated

the vineyard

Our Golden Cut loves this particular moist black earth and that several layers of sandy loam of the Siebenmahd vineyard. Those are the perfect conditions for our intense and complex Chardonnay Golden Cut. In combination with a lot of sunshine hours it produces fully ripe grapes which are needed for that full-bodied white.

wine production

Golden Cut stands for the sophisticated mixing and fermentation process. For this purpose, about 70,000 individual berries were picked from the stems and filled into a concrete egg in the most laborious manual work. The egg shape, specially designed according to the Golden Cut, now allows unhindered circulation of the content in all directions during fermentation. This maximum shell contact results in a particularly expressive style. After 22 months maturity, 30% of the concrete egg and 70% of barrique were mixed to combine the best of two worlds. This resulted in a creation with an extraordinary personality.

alcoholic content: 14.0 % by vol

total acidity: 4.4 g/l

residual sugar: 1.7 g/l

potential: 2023 – 2033+

tasting notes

Extraordinary personality! The bouquet is a lovely mix of caramel, vanilla and exotic fruits. On the palate filled with a creamy, brilliant richness and playful minerality.

food pairing

Asian food, fish

ideal temperature to drink: 57-60 °F



WINERY Steindorfer

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wine-maker: Roland & Ernst Steindorfer

region: Neusiedlersee - Austria

climate: continental/pannonian

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