



2001 Wine Harvest – Little and Fine *Wines with a great fruit and a juicy bite*

After four excellent subsequent vintages the wine-growers had to face an exceptionally high challenge: to repeat this performance in 2001.

A very inconsistent, partly extreme vegetation year in spring and summer was followed by a very wet and cool September. Then was the moment of keeping a cool head and undertaking again a strict yield regulation and foliage treatment. An almost summery October – the newspapers read at the last weekend in October: "*Records of the 18th and 19th centuries broken! ...Temperatures up to 27.8 degrees Celsius!...*" – finally allowed for the grapes to mature very well.

The highly selective harvest of grapes took four to six weeks in total and required some vineyards to be harvested up to four times. The cool temperatures in September had a very positive effect on the fruitiness of the grapes and the slight frost in early November refined decisively the aroma.

The white wines present themselves immensely fruity, delicate and elegant with a slightly lower alcohol content than the year before and a well-balanced acidity level – typical Austrian.

Regarding the red wines, a classic Pinot Noir vintage is coming up; fragrant, very finely structured wines with a good tannin structure and an average colour density, at the same time "clothly" and extremely apt to age in wood.

The vintage 2001 will be determined by the wine-grower's handwriting like it was the case in 1999: he who backs on quality without any compromise from the beginning will be able to present wines of concentrated fruit brilliance with profoundness, elegance and an exceptionally great variety of aromas; all in all certainly lasting wine personalities full of character.

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