

Stetten, April 23rd, 2013



Hommage Weinviertel DAC Reserve Grüner Veltliner 2012

Dear Madam, dear Sir,

For many years, I have had the wish to express my passion for Grüner Veltliner by sparing absolutely no effort to bring the very maximum quality possible to the bottle. It is admittedly a true extravagance; the desire of a quality fanatic that aims to exceed the limits of what is possible.

Over the course of time, I observed our vineyards and their soils and how this affected fruit quality. I became aware of particular vineyard plots with outstanding strengths. In recent years, we have cultivated a few small sites on Kirchenberg in the community of Grossebersdorf with old vines. The fruit from this site consistently exhibits incredible ripeness and tremendous flavour intensity. The grapes are extremely concentrated and the grape skins are extremely peppery. One disadvantage of this site though, is that the acidity drops rapidly with increasing ripeness. I needed to seek a balancing component.

I found the perfect blending partner in the Haidviertel. I planted this vineyard myself nearly 30 years ago using cuttings from our old Hundслеiten site. The Haidviertel vineyard is located in the flysch zone where the rootstocks had obviously been able to thrust their roots quite deep. I have consistently observed how the grapes here have more aroma concentration and are spicier and fuller bodied than average – similar to our Hundслеiten vineyard and a typical profile that has often been documented in the flysch zone. Even if we cannot speak of the extreme intensity of the Grossebersdorf vineyards, this site has the virtue of retaining acidity. I believe that this is due to the flysch soil.

The idea to blend these two sites was a logical choice. We now strive for maximum concentration. Due to the over 50-year age of the vines in the Grossebersdorf site, the yields are naturally low. In addition to this, the vines are pruned, leaves are plucked, and green harvesting is practiced in late summer to achieve maximal physiological ripeness. Our canopy management is aimed at retaining acidity, which is the greatest challenge in this experiment.

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Weingut R&A PFAFFL GmbH & Co KG
Schulgasse 21 . A-2100 Stetten . Austria
Tel.: +43 (0) 2262 673423
Fax: +43 (0) 2262 673423 21
wein@pfaffl.at www.pfaffl.at
UID-Nummer: ATU 66093158



All of the selected sites were harvested together on October 31st, 2012. This was a relatively early date on average, yet for the 2012 vintage it was exceptionally late. These were the last grapes that we brought into the cellar in 2012. They were destemmed and crushed and then we allowed them to macerate for 14 hours on the skins. This long maceration was essential, because it was important to me that despite all its complexity that the wine retain varietal character. A significant share of Grüner Veltliner's unique flavour profile is found in the skins, in particular the peppery aroma. The juice was then gently pressed pneumatically.

True to our philosophy of traditional vinification, we fermented spontaneously, relying on the indigenous yeasts of the vineyard without the addition of cultivated yeasts. The fermentation and maturation took place 100% in acacia casks. Even before we planted Weinviertel acacia to guard the borders of our vineyards, this wood was a dependable friend in our cellar. Acacia casks lend only very subtle wood notes - exactly the right dose for our fruity Weinviertel wines.

We filled exactly one 2000 litre cask and stirred our Grüner Veltliner Hommage on its fine lees every week for two months. We will bottle shortly before summer and release the wine in autumn of 2013.

I allow myself to send you a first sample and would be thankful to hear your opinion.

Cordially yours,

Roman Pfaffl

Weingut R&A PFAFFL GmbH & Co KG
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