

Richard Walzer 2017 Grüner Veltliner Gebling

WineWise Code	ARW-GVG17
Country	Austria
Region	Lower Austria
Subregion	Kremstal
Color	White
Alcohol by Volume	14
Acidity	5
Residual Sugar	2.3
Closure	Screw-top
Annual cases produced	250
Varieties	100 % Grüner Veltliner
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel
Aging duration (months)	6 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Gebling
Soil Type(s)	Gravel, Loess
Elevation (meters)	270-300
Vineyard Aspect	South
Vine age (years)	40
Vine Yields hl/ha	30
Farming practices	Conventional
Grape Picking	Hand-harvested

About the wine:

This is Richard's top wine, ratcheting up the loess expression to the n'th degree. The harvest in 2017 ended on October 25, and the resultant power and concentration manifest in a rich but unexaggerated palate evocative of yellow fruits like mirabelle. Fermented with natural yeasts, so unsurprisingly boasting a whisper of sweetness that merely heightens the gorgeous fruit flavours. Exceptional value for the high quality echelon.



WineWise Notes on Walzer:

In line with the theme so far, Richard presides over a miniscule estate with his partner Petra, producing 20 – 25,000 bottles a year from vineyards within 700 meters of his winery. His soils are 80% loess and 20% conglomerate and his vineyard practices would all be classified as sustainable. He also prefers whole-cluster fermentation. The wines are generous in flavour but polished, and he does not shrink from bucking trends in matters of dryness when the grapes tell him to do so!