

# THE SOURCE

## Peter Veyder-Malberg

### 2021 Grüner Veltliner, Wösendorfer Hochrain

Varietal(s)	Grüner Veltliner
Region	Wachau, Austria
Short Summary	The rebellious and independently spirited Peter Veyder-Malberg works his vineyards organically, and mostly out of sight of the Danube in the Wachau's coldest section, the Spitzer Graben, while others are scattered throughout the rest of the region. Rieslings are predominantly grown on gneiss and mica schist up on the steep, vertigo-inducing terraces, and Grüner Veltliners on the lower slopes largely influenced by loess.
Terroir	Not to be confused with the Spitz site, Hochrain, a subplot of Achspoint, this large vineyard is located just to the east and around a steep section of the Wachau that overlooks the Danube. It's within the commune of Wösendorf, an area with a large river flood plane, followed by foothills of löss deposits leading up the hills where primary rock dominates. While the lower sections of Hochrain are mostly löss, Peter's section is further upslope on a mix of löss and decomposing paragneiss. A solid 400 meters away from the Danube, the river's regulating effect on Hochrain is notable in the winter and spring where it helps to draw out frost and in the summer it keeps temperatures from spiking as high as the Spitzer Graben far away from the river, home to many of Veyder-Malberg's vineyards. In comparison with Veltliners from primary rock, the "Hochrain" is a precise example of how much the soil influences the character of the wine.
Cellar Notes	Once the grapes are picked (usually in two pickings for each vineyard, completely avoiding botrytis) they may be macerated for up to 24 hours, depending on the year—higher acid years longer, warm years close to nothing. Basket pressed for 6-8 hours to give clean juice with quality tannins which helps with mouth feel and protection against oxidation, in turn lowering the amount of sulfites needed to properly protect the wine. Tank settled up to 24 hours—cleaner fruit settles less time or none at all. Fermentations are all natural and in a mix (depending the wine) of stainless steel and 300l-1500l old barrels and usually peak between 20-25C—higher temperatures may develop unwanted reductive elements and lower temperature unwanted superficial esters. Malolactic fermentation is always natural and usually is completed in Grüner Veltliners and rarely in Rieslings. First sulfite additions are made after fermentation for Riesling in December or January following the harvest and after malolactic fermentation for Grüner Veltliner in Spring.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.7-13.2
Total SO2	None Added—Very Low—Low—Medium—High