THE SOURCE

Peter Veyder-Malberg

2021 Grüner Veltliner, Weissenkirschner Weitenberg

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	Tucked back about 400 meters off the Danube and looking down to Weißenkirchen, Ried Weitenberg is a warm site, at least for the Wachau. It faces South/Southwest and receives shaded mornings and strong evening sun. An interestering quality of this vineyard is the ancient genetic material planted in the early 1950s with masale selections from the Wachau, which makes each vine different from the next. These unique vines offer a different taste than the commonly found herbaceous and peppery notes in Grüner Veltliner clones, but are stronger in the range of melon, tropical and yellow fruits. The yields are very low in some years due to the vine age and the flowering of these ancient selections is very poor and ends up with no botrytis at all (favorable to Peter's wine style) and low yields but higher alcohol.
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-800l 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 Veltlinesr 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 %	12.6-13.5
Total SO2	None Added—Very Low—Low—Medium—High