

# THE SOURCE

Producer	Peter Veyder-Malberg		
Wine	2017 Grüner Veltliner, Weissenkirchner Weitenberg		
Region and Country	Wachau, Austria		
Varietal(s)	Grüner Veltliner		
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 interesting 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.		
Soil	Orthogneiss bedrock with some mica schist.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted approximately 1955	Altitude(m); Aspect	320; South/South West
Vinification	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 Veltliner 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.		
Aging	Aged for 9 months in old 1500-liter Stockinger oak barrel. Lightly filtered (not sterile filtered). No fining.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide		

## Observations (subjective and abstract; based on young wines)

### General Impressions

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

## Lab Analysis (general range)

Alcohol %	12.6-13.5	Titrateable Acidity (g/L)	5.5-6.5
pH	3.20-3.40	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Peter Veyder-Malberg with some technical references from Vinea-Wachau.at  
Read more about The Source and Peter Veyder-Malberg at [www.thesourceimports.com](http://www.thesourceimports.com)