

THE SOURCE

Producer	Weszeli
Wine	2015 Grüner Veltliner, "Schenkenbichl"
Region and Country	null, Austria
Varietal(s)	Grüner Veltliner
Terroir	The expanse of nearly 4000 hectares of vines in Lower Austria's Kamptal wine region follows a final north to south segment of the Kamp River before it joins the Danube not too far down stream. Here there is an immense variation of soil and bedrock types and microclimates. However, what all vineyards in the Kamptal have in common (as does much of the winegrowing regions in Lower Austria, or Niederösterreich) is the tug of war between the warm Pannonian winds from the east and the Waldviertel cool air that comes in from the northwest. Schekenbichl is located just west of Langenlois on a parallel hill to Steinmassl and in the path of heavy winds. The soils are deep and face south on with the vines next to stone wall terraces which increase the sun's impact.
Soil	A mix of gneiss and amphibolite bedrock and a topsoil of löss and decomposed bedrock. Toward the west of the terraces, the gneiss bedrock closer to the surface and further to the east maintains a stronger covering of loess.
Irrigation	Forbidden—Never—Sometimes Technical Precision Nature—Moderate—Nurture
Vine Age	Planted in 1972 and 1985 with masale selections from Kamptal and Wachau (from Knoll) 300; South
Vinification	Weszeli remains flexible in order to work around their philosophical ideas that may not match with the needs of each vintage. Generally, each vineyard is picked three times: the first grapes are used for entry-level wines or sparkling base, the second for blending options used for entry-level wines and the last (best) are kept for the Erste Lage and Purus wines. Once the grapes for the Erste Lage are picked they are whole bunch macerated between 6-18 hours—longer in cooler years, shorter in hotter ones. The first sulfite addition is usually made after the 2-3 month spontaneous alcoholic fermentation in stainless steel is completed. Malolactic fermentation may happen (if there is no addition of sulfite for a good length of time, which allows for lower sulfite levels), although it's not desired.
Aging	18 months in old 2000-liter French Allier oak foudres followed by 8 months in bottle before release. Fined with bentonite, a natural clay used for protein stability (keep the haze out of the wine), and filtered with diatomaceous earth or plate and frame filter. Pre-2017 the Reserve wines are filtered, but no longer.
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown In 2017 Organic conversion started and in 2019 Biodynamic conversion will begin.
Enological Additions	Sulfur Dioxide. Bentonite, a natural clay used for protein heat stability. (Grüner Veltliner often requires fining because of its large quantity of proteins. Riesling does not have a lot of protein by comparison and is rarely fined by any producer.)

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 %	13-13.5	Titratable Acidity (g/L)	5.0-5.5
pH	3.4-3.5	Residual Sugar (g/L)	>3
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source), Thomas Ganser (Weszeli) and other sources, like Kamptal.at and Austrianwine.com
Read more about The Source and Weszeli at www.thesourceimports.com