

THE SOURCE WESZELI KAMPTAL



2018 GRÜNER VELTLINER, "SCHENKENBICHL"

PRODUCER OVERVIEW

Davis Weszeli purchased top Kamptal vineyards in 2011 and was joined in 2015 by German-born winemaker, Thomas Ganser. Their vision for long cellar-aged wines and their farming is certified organic since 2020 and biodynamic conversion started in 2019. The climate is a tug-of-war between cold north winds and the eastern warm Pannonian winds. The soil and rock types are metamorphic, igneous and sedimentary.

VINEYARD DETAILS

The Grüner Veltliner Schenkenbichl 1ÖTW comes from south-facing large terraces at an altitude of 300m. Replanted between 1972-1985 with masale selections, the bedrock is gneiss and the topsoil calcareous loess and decomposed gneiss.

CELLAR NOTES

Each vintage is handled according to its growing conditions, but the general approach is to harvest each site in three passes: the first for entry-level wines and sparkling base, the second to provide blending components for the entry-level range, and the final (and most complex) for Erste Lage. Erste Lage fruit undergoes whole-bunch maceration for 6–18 hours—longer in cooler years, shorter in warmer ones—before a natural fermentation of 2–3 months in steel. Malolactic fermentation may occur if sulfur is not added for an extended period, though it is not desired. The Erste Lage wines are then aged in large wooden casks for 2.5 years before bottling, and released 4–5 years after the vintage. The entry-level wines go through a much shorter process and are released the year after harvest season.

