

# THE SOURCE

Producer	Peter Veyder-Malberg		
Wine	2015 Grüner Veltliner, Wösendorfer Hochrain		
Region and Country	Wachau, Austria		
Varietal(s)	Grüner Veltliner		
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.		
Soil	Topsoil of löss and decomposed paragneiss (metamorphic rock of sedimentary origin).		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	30-35 years old on average (2019)	Altitude(m); Aspect	260-290; S/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-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 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 6 months in old 1500-liter barrels		
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 %	12.7-13.2	Titrateable Acidity (g/L)	5.2-6.5
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), Peter Veyder-Malberg and some technical references from Vinea-Wachau.at  
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