

GRAFT
WINE COMPANY

GOLDBERG ZWEIGELT / WEINGUT ESCHENHOF HOLZER / 2015 / LOWER AUSTRIA / AUSTRIA

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PRODUCER

The Eschenhof Holzer winery is located in Großriedenthal, in the Wagram wine region. On the ~19 hectare estate, the innovative winemaker, Arnold Holzer, draws on the unique bounty of nature, with a great deal of creativity, a distinctive style and a sense for delicious creations.

VITICULTURE + VINIFICATION

“Goldberg” consists of several groups of hills with deep Loess soil. A special characteristic of Loess soil is the valuable ability to store Water, which has especially in arid times many advantages. On one side are the warm southern slopes, on the other side the cooler northern slopes: This combination makes the “Goldberg” to one of the most interesting locations. Story: Already in early years it was widely known, that the Goldberg (“Gold” = gold + “Berg” = mountain/hill) is a special location. The farmers had optimal yields and quality of crops and therefore were able to make rich earnings in gold. This is one of the theories around the origin of the name “Goldberg”. Another theory is, that the Loess soil glitters especially golden under an arid midsummer’s sun. Well selected grapes used for fermentation in stainless steel for 10-14 days. Pressing, malolactic fermentation, clarification, and storage for two years in oak casks. French as well as American oak wood was used for the barrels. Selected yeasts used. Controlled fermentation, 22-24°C, for 10-14 days in stainless steel. Inoculated malolactic happens between pressing and clarifying. Mixture of used and new French and American oak casks

TASTING NOTE

The distinctive feature of this wine is the storage for two years in oak casks. French as well as American oak wood was used for the barrels. The dominating American wood gives the wine a velvety vanilla note. The Zweigelt Goldberg is characterised by a dark cherry red, tender tannins and a delicate play of acids on the palate.

FACTS + STATS

WINEMAKER	ARNOLD HOLZER
VARIETIES	ZWEIGELT
APPELLATION	LOWER AUSTRIA
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	13%
SUGAR	1 G/L
TOTAL ACIDITY	6 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	75 MG/L
CASE SIZE	6

