

GRAFT
WINE COMPANY

ZÜNDSTOFF RIESLING MAISCHEGÄRUNG / MARTIN DIWALD / 2016 / - NON-REGIONAL / AUSTRIA

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PRODUCER

The Diwald family farm has been a pioneer of organic viticulture in Austria since 1980. Second generation winemaker Martin makes exquisite, small-batch wines. Martin interferes as little as possible in the cellar, deploying intuition, patience, humility, and a top-notch T-shirt collection. One of the stars of Austria's new generation.

VITICULTURE + VINIFICATION

What began as an experiment back in 2014 has since become a very successful project. The Grüner Veltliner grapes used for this wine stem from the Altweingarten site and are selected even more meticulously – to insure 120% quality fruit... so to speak. We now also have a Zündstoff Riesling whose grapes come from the heart of the Goldberg vineyard. Open fermenter - old barrique. Fermentation completed with natural yeasts. Natural malolactic was completed in full. The wine was matured in old oak. Little character influence, used for oxygenation.

TASTING NOTE

In October, the grapes are hand-picked, de-stemmed and fermented on the skins in a fermentation tank. The juice begins its fermentation process in a warm cellar and then finishes fermenting in a cold barn. Every day, we punch down the cap once or twice in order to mix the juice through and to avoid drying out the skins. 10 - 14 days later, we do a single gentle pressing before we let the wines mature in used 225-litres barrels for 12 months. We neither filter nor fine the wines, and only a small amount of sulphur is added. The Zündstoff made from Grüner Veltliner grapes is more on the butterscotch, spicy side, while the Zündstoff Riesling excites the palate with plenty of fruit and a razor-sharp acidity. These wines are simply dynamite...

FACTS + STATS

WINEMAKER	MARTIN DIWALD
VARIETIES	RIESLING
APPELLATION	- NON-REGIONAL
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	12.5%
SUGAR	1.0 G/L
TOTAL ACIDITY	6.5 G/L
ORGANIC	YES
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	I HAVE NO IDEA - 10 ADDED MG/L

DIWALD
Biologischer Weinbau seit 1980

