



# LAURENZ V.

**LAURENZ V.**  
Silver Bullet Grüner Veltliner 2009  
500 ml



## Origin

The grapes for this wine are grown on Kogelberg in the Kamptal region of Austria. Here, the Grüner Veltliner ripens on primary rock and loess. From the neighbouring region to the north, the rugged Waldviertel, blows cool air that substantially lowers night temperatures in the Kamptal; this in turn slows up the ripening process of the grapes. But these conditions are exactly why the wines from this region taste so fresh and fruity. The most beautiful kind of “Cool Climate Viticulture”.

## Vinification

The harvest took place in mid October 2009. Once the grapes were picked by hand, they were brought immediately to the winery in small boxes in order to prevent any possible damages to the grapes. They were then pressed very carefully. Temperature-controlled fermentation followed; this was carried out exclusively in steel tanks so that freshness and fruitiness could be retained. A part of the grapes was fermented on the skins to preserve the natural fruit characters as much as possible. “SILVER BULLET GRÜNER“ 500ml was bottled at the end of September 2010.

## Vintage 2009

Dry and warm days in spring 2009 effected an early flowering at the beginning of June. After some rainfalls in mid June, a sunny and warm July encouraged good and healthy vegetation growth. Heavy rain in early August caused increased decay what made us sort and cut off a part of the grapes. The grapes matured to their physiological ripeness 2 weeks earlier than in an average season and the harvest took place between October 10 and 15. Warm days and cool nights drew out the varietal phenol aromatic characters of Gruner, making 2009 a high quality, strong and fruity wine with a very well balanced zip.

## Tasting Notes

This Gruner gives you all the flavours of a modern white in an elegant form: white grinded peppery nose with a floral bouquet, fresh and full of joy. On the palate juicy elegance with a slightly creamy texture, yet dry with a lingering finish.

## Analysis

Alcohol: 13.0% vol  
Acidity 5.1 g/l  
Residual Sugar: 2.0 g/l – dry

### VINTAGE

2009

### VARIETALS

100% Gruner Veltliner

### APPELLATION

Langenlois, Kamptal

### ALCOHOL

13.0%

### FERMENTATION

Stainless steel

### RELEASE

September 2010