

Data sheet →

# Pinot Noir Reserve 2009



**SITE & SOIL** Ried Scheibner is situated relatively high-up at 220 metres elevation, like an elongated half-pipe between the vineyards Aubüchel and Bärnreiser in Höflein. It is gently exposed towards the east, and because of its kettle-shaped form is particularly well protected from the wind. These factors provide good, dry conditions for the Pinot family. In addition, the site shows a pronounced proportion of limestone at the root, while the surface is covered with sandy and gravelly loam, in places with loess.

**GRAPE VARIETY** Pinot Noir

**VINTAGE 2009** A vintage of extremes – and with a sensational result. True, the volume is very small, but the quality of the 2009s is splendid. If you can still find any, by all means get them while you can. A major motion picture!

**DESCRIPTION** A striking aromatic arc of liquorice, dog-rose, cloves and black pepper. Very intense and concentrated, endowed with very fine structural tannins, crystalline acidity and a beautifully silky finish.

> **HARVEST** End of September to beginning October, hand harvested in multiple passes

> **FERMENTATION** spontaneous fermentation on the skins in wooden vats at 27-29°C, followed by malolactic fermentation in barriques

> **ÉLEVAGE** 16 months in French oak barriques

> **ALCOHOL** 13.2% vol

> **ACIDITY** 4.9 g/l

> **RESIDUAL SUGAR** 1.2 g/l

> **FOOD PAIRING** The wine's freshness is accentuated with slight cooling. Perfect for sautéed porcinis with parsley, wild fowl with strong spices, and for ripe cheeses.

> **SERVING TEMPERATURE**  
16-18°C

> **MATURITY**  
2011-2020



94 Points



90 Points

Available in  
750ml / 1500ml