

Pöckl

TECHNICAL INFORMATION SHEET



Vintage 2009

Appellation Zweigelt

Origin of grapes Neusiedlersee

Size of vineyard 4ha

Treatments in vineyard Sustainable, gentle natural treatments

Farming techniques Low yields, late harvest, grass between rows

Date of harvest Sep-09

Method of harvest 300 kg boxes, hand harvest

Method of pressing Gentle pressing with max 0.4par

Length of maceration 10 days

Fermentation vessel Steel tanks

Malolactic fermentation Yes, right after alcohol fermentation

Yeasts Spontaneous yeast

Vinification method Fermentation in steel, afterwards in used oak

Filtration and fining methods Light filtration at bottling, no fining

Alcohol 13.00%

Residual sugar 1 g/l

Time of ageing 10 months in barrique

Size of Barrels 225L

Percentage of new barrels 5 year old barrels

Barrel details French Oak

Length of time in bottle before release 2 months

Number of bottles produced 30000

Tasting notes Intense ruby-garnet hue with violet highlights, aromas of black cherries and blackberries with black pepper and hints of spice, opulent fruit on the palate, easy to drink now and for the next 5 years.

Vintage notes 2009 was a very good vintage, particularly for red wines that have high acidity, good tannins and pretty fruit notes.