



EBNER-EBENAUER

PINOT NOIR

Vintage: 2017

Origin: Poysdorf

Vineyard: Hundsleiten

Soil: Limestone-rich loess

Harvested: October 2017

Alcohol: 12.9%

Residual sugar: 1.1 g/l

Acidity: 5.1 g/l

Bottled: February 2021

Quantity: 1,500 bottles

Drinking window: 2021–2031

Philosophy

The picturesque view from the vineyard looking toward the village of Erdberg leads one almost to believe that one is in Burgundy, where the great Pinot Noirs are grown. Our Pinot Noir is grown on the limestone-rich loess soil of the vineyard site Hundsberg; the nutrient-poor soil laced with fossil limestone imparts elegance to the wine, which comes particularly to the fore thanks to a cooling expression of structure.

Vinification/Élevage

After destemming and crushing, the juice and the berries are left together for a minimum of thirty days and punched down by hand. Malolactic fermentation and the subsequent maturing take place in 70% new and 30% used French oak.

Wine

This Pinot is a magnificently delicate pleasure – never a matter of power, but rather extraordinarily elegant. Rich in finesse and silky, with a delicate structure; very finely balanced with a marvellous interplay of fruit and acidity, spicy mineral notes and beautifully integrated tannins. (Marion is fond of opening this wine in the evening after the day's work is done.)

Food Pairing

Smoked duck breast, pink-roasted pigeon, goose, pheasant or wild boar