

2011 Harvest Report

Now at last, all the grapes, the precious basis of our 2011 vintage wines, have been gathered in.

We can look back on an exciting growing year in 2011. After the very cold, snow-free winter months, spring followed with almost summery temperatures. Nature truly allowed a “vegetative explosion” to burst into new life within just a few days. This was a sign that an early harvest was to be expected. The powerful high was maintained until the end of June, with a remarkable ripening of the grapes.



Phenology 2011:

While, due to the initially warm weather in 2011, the vines budded up to a week earlier than the very early budding seen in 2007, they flowered between 1 and 3 days later than in that year. The beginning of the ripening was, despite the cool weather in the summer months of June and July, only 1 to 7 days later than in 2007. In comparison to 2009, this year was 6 to 11 days earlier in terms of budding, with flowering 3 to 8 days earlier and the start of ripening between 1 and 7 days earlier. In comparison to 2010, the vines in 2011 were in bud as much as 6 to 12 days earlier, with flowering taking place 3 to 8 days earlier times and the start of ripening 5 to 13 days earlier.



Only in July did significantly lower temperatures cause the desired delay in growth. With no less than 17 days of rain and a monthly average temperature of 21.2°C, we were spared the usual summer heat.

Nevertheless we harvested the first Pinot Grigio grapes on 24 August, followed by Sauvignon Blanc, Pinot Bianco (Weissburgunder) and Chardonnay. Autumn gifted us textbook fine weather, with consistent daytime temperatures of over 30°C. The harvest proceeded with no time pressure, allowing us to choose the ideal moment to begin harvesting.



Our 2011 vintage white wines are fruity and full-bodied. Their acidity is slightly less than in 2010, with average alcohol levels.

The harvesting of the *FELDMARSCHALL VON FENNER* on the Fennberg took place on 5 October 2011. Unfortunately, part of the harvest was destroyed by hail at the end of July. This meant that a special picking was vital, involving the highly laborious removal of damaged grapes. But the effort was worth it. As of today – shortly after completion of the fermentation phase – we can already see a fine, complex 2011 Müller Thurgau, rich in finesse. We can look forward with excitement to its further development and evolution.



As regards red wines, we can expect an absolutely top-class year, similar to 2007 and 2009. The marvellous autumn weather made possible the optimum phenolic ripening of the grapes. The reds are already displaying outstanding typical fruity notes, rich in body and flavour, with considerable density and outstanding potential. The Lagrein, a grape native to our winegrowing area, should be particularly emphasised here, as should the Pinot Noir (Blauburgunder) and Cabernet.

We hope you will look forward with us to the 2011 vintage. It will certainly be worth it!

¹⁾ <http://www.laimburg.it/download/wl11Re5.pdf>