



THOMAS NIEDERMAYR  
HOF GANDBERG

T.N. 99 2014 SONNRAIN



#### THE ORGANIC WINE FARM "HOF GANDBERG"

For over 20 years the "Hof Gandberg" Organic Wine Farm has been managed by the Niedermayr family following organic-biological principles.

Thomas Niedermayr has recently taken over the farm from his father Rudolf. Thomas has assimilated the latter's approach and manages the farm based on natural principles using renewed energies.

“I am a young wine grower and, in the vineyard which was handed over to me, I try to combine innovative and consolidated concepts. I love working in close contact with nature and observing the seasonal cycles, watching how a small shoot turns into natural wine, with its own strong character.

Wines must have a decisive personality – this is something I truly believe in. The best way to achieve this is to use the benefits of nature, making the most of its extraordinary strength. This is why in my vineyards you will find both tall grass and flowering plants, or various animal species. Nature itself is the key to producing good wine.”

Thomas Niedermayr



T.N.

99

When you hold a glass of "T.N. 99" in your hand, you have a wine with a bright straw-yellow colour. Its bouquet is well-structured, with scents of nutmeg, gooseberry and a light perfume of roses, green apple and tropical fruit. Its aroma spectrum is transferred to the palate, which is why the PIWI 2014 Cuvée has such a highly impressive freshness and persistence.

**VARIETY:** With great conviction we work mainly with PIWI varieties, that is to say fungus-resistant vine varieties. Since they are able to withstand specific diseases, it is possible to almost completely avoid using fungicides. To our mind, this is the only possible true wine-making method. The main variety contained in our "T.N. 99" is called **Solaris**; its vines were planted in 1999. This composition is completed by the aromatic varieties Muscaris and "Fr. 50/64".

**LOCATION AND TERROIR:** Our grapes are grown on the "Maso Gandberg" farm, located along the wine route in the municipality of Appiano, specifically in a place called Monte, 520 metres above sea level, at the foot of Mount Ganda to the East. The soil there is rocky, strongly calcareous, deep and clayey.

**VINTAGE:** Only the best and ripest grapes were picked by hand. The harvest started on the 19<sup>th</sup> of August with the Solaris variety and continued until the 12<sup>th</sup> of October. It was really worth all the effort because the most important part of the work takes place in the vineyard, not in the cellar.

**IN THE CELLAR:** The aging process took place in small stainless steel vats, with the grapes left to ferment spontaneously, using the natural yeast flora from their vineyard. After the fermentation process, all the wines were assembled in the "T.N. 99 Sonnrain" Cuvée and continued their aging on yeasts. This nectar was bottled in July and it has been available starting from September 2015.

Alcohol: 13% vol.; Total acidity: 6.6 g/l; Sugar residues: 1.6 g/l  
Quantity of bottles: 2.700 bottles