



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. **76** WEISSBURGUNDER 2015



NATURAL WINERY HOF GANDBERG

Among the vines, sunflowers are in full bloom. Spider webs cover the tractor. Wine is made in a new cellar, in the most traditional way. Hidden corners. Real people.

For over 25 years, the Niedermayr family has been running the farm Hof Gandberg, following not only strictly organic principles but also their intuition.

At Hof Gandberg, we trust in the elemental forces and let nature drive the process. In 1993 the first wine was produced on the farm, and very soon we decided to take an alternative approach, and to make wine from high-quality fungus-resistant grapes.

By growing grape vines organically and in balance with the environment, we're not demanding too much from them or the soil. This enables our vines to flourish and to deliver premium grapes for our handcrafted wines. Each one of our wines has its own personality and reflects the countless hours of sun as well as the storms that helped it grow.

” minimalistic, crafty, unique:
simply wine “
Thomas Niedermayr

WINE Once upon a time there was an orchard with old pear trees... Mature, simple, profound wine—matched with the right food it helps to balance the flavours.

In matters of taste, there can be no disputes—and neither in matters of smell. This white wine might have a nose of fresh herbs, a bit of spice, and a slight tartness. You might note the freshness of stone fruits, white chocolate, maybe beeswax. This wine is a lovely harmonious mouth filler.

VARIETY: Planted in 1976 from Rudolf Niedermayr. He chose the Casarsa System, (high-stem vine training). Pinot blanc is very typical and widespread in our area. At 'Hof Gandberg', the knaggy vines have become the only ones that aren't fungus resistant.

POSITION AND SOIL: Vines grown at 520 meters above sea level in Eppan Berg, in the mountainous region of South Tyrol, North Italy. Loamy and calcareous soil with high contents of white Dolomite rock.

HARVEST: handpicked on 1 September 2015. Half of every bunch of pinot blanc grape is removed even before the fruit begins to ripen so that the remaining grapes may grow better and in a more concentrated fashion.

IN THE CELLAR: In part macerated until two days, in part fermented with the skin. Native fermentation, using the vineyard-own yeast. Half in steel- and half in oak barrels, 22 months on the yeast. Not fined or filtered wine, bottled in August 2017.

INFO: Alcohol: 13 % vol.; Acidity: 5 g/l; Sugar Residues: <1 g/l; Quantity of Bottles: 1000 Bottles



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