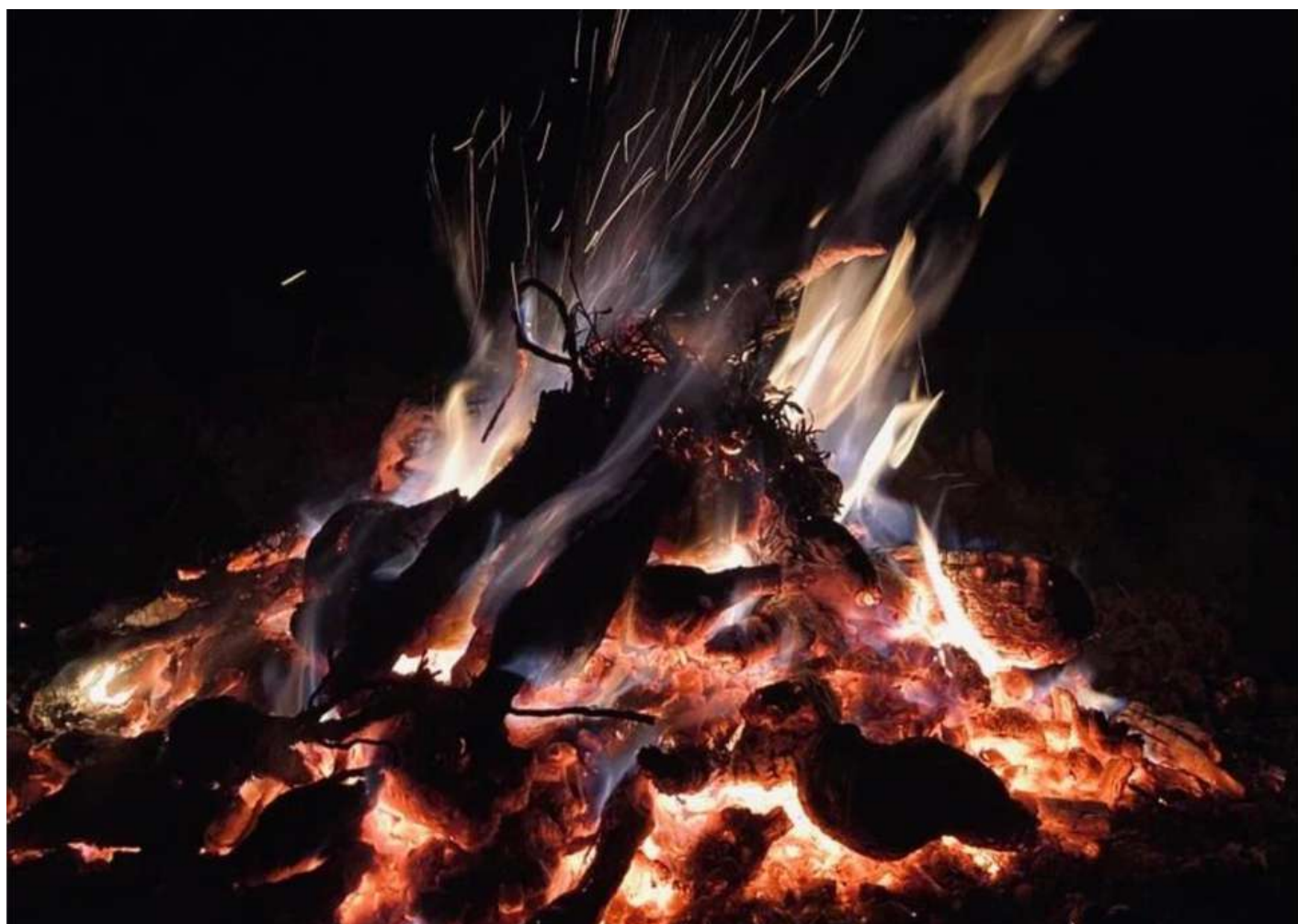




MESSAGE IN A BOTTLE



We would like to share with you:

- 1 Between the years
- 2 What happened so far!
- 3 NEW: Organic strawberry gin & Barrel aged Giny
- 4 AExtravaganza

Between the years

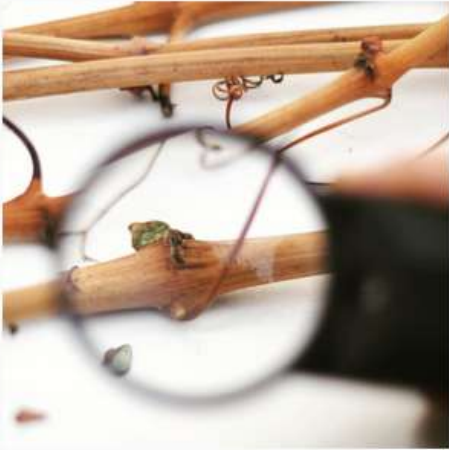
von Birgit Wiederstein

that is for me the last week in the old year and the first week in the new year. I like the term "between the years" very much. In general, the concept of the beginning has occupied me in the past weeks and months. The more I thought about it, the more differentiated and enraptured the beginning became for me. Is there a beginning inherent in every end?



Do the plants, when they grow in full splendour and devotion, blossom, flourish and pass away not also already with all the small fine plants for the next, the coming, the new. Many small buds and seeds already begin their journey when nothing of the end of the season is yet noticeable or visible. Also with us humans the eggs are put on in the female foetuses still before the birth of the girl which are fertilized years later perhaps and give again new life. You have to imagine that the eggs of the grandchild are already created in the womb. Where and when is a beginning or is it rather a river which sooner or later gets the name beginning? Be that as it may, beginning and end are linked with each other in a strange way and in a constant flow. This thought between the years may accompany me, because it feels good and gives security. The vines have already packed their plants for the coming year in buds - no matter what the year will bring in terms of weather, the vines are ready and nature as the inventor of evolution is not to be surpassed in creativity anyway but to marvel. In this sense, interim greetings!

Postscript: In a very practical way, these thoughts also affect our work in the vineyard. From now on we will pay even more attention to the care in the fall after the harvest to promote photosynthesis performance (formation of reserve materials) in this period of bud differentiation (compost tea) and also the microbiology of the soil will be supported in its work for the plants from early spring.



What happened so far!

Birgit Wiederstein

These are the first words when you enter a later episode in a series. In our case, it's about the 2022 vintage. In the white wine sector, everything is filled and the first red wines will be bottled at the end of January. What has happened so far? How were the vines and therefore the grapes from which the wine was made? Initially, dry and cool until the end of April, although January was still warm. In May / June then the hoped for and longed for rain. From the growth of the shoots, it was possible to see exactly where the vineyards have a gravel bar or rather sandy permeable soils without good storage properties. In some locations, the shoots reached a length of just 30 to 40 cm - but after the rain, which fell in the middle of the bloom, the growth was largely uniform. Heavy rains at flowering naturally also call the downy mildew (*Peronospora*) to grow. Particular care must be taken here, especially in organic farming and with the Merlot and Grüner Veltliner varieties. The hot and sultry summer initially also offered top conditions for powdery mildew (*Oidium*), but here, too, farmers can create a counterweight to keep the plants healthy. After the rain, which as you can see always has both sides (curse and blessing), came a long dry and extremely hot summer phase. The vines changed the colour of the grapes, and from a purely external point of view, they also looked ripe. Experience taught us that we should not make a harvest decision based only on superficial aspects. Golden berries or dark blue berries alone are not enough, the grapes must also feel plump and firm, which they did, because in September with the start of school came the next wave of rain. The vines had stopped supplying all the grapes evenly by the end of August, and because of the drought stress the vine realized that it could not supply all its grapes optimally, some grapes simply changed colour, but the contents remained at an unripe level.



In other years, by gently squeezing the grapes during harvesting, one can tell if they are plump and therefore well ripe or if they are tough and therefore under-supplied. This was not the case this year, as the rain filled all the grapes to the brim. We were left with only our taste sensorium to determine the ripeness. Visual inspection was not sufficient, tactile inspection was not effective, our sense of hearing cannot contribute to quality control during harvesting, the sense of smell is only used to identify rotten grapes as vinegar and thus sort out these grapes - which was not necessary this year, however, remained the sense of taste that gave us information about whether the grapes besides sweet or sour also tasted good. So, this year - here again a big thank you to my harvest helpers - all the grapes were tasted before it was decided whether the grapes were allowed into the cellar to be processed into wine. Grapes are my absolute favourite fruit and I never thought that I once come to the limits of my pleasure but without milk for neutralization I would have tasted nothing more. Selection was an absolute must in 2022. The vine does not follow a coherent logic for us, so we could have said every lowest grape or every grape on the 3, 4 and 5 shoots is ripe - no. Cost was the way to the goal and with some vines, especially Zweigelt, up to 60% were left in the vineyard and now and then there were vines where not a single grape made it into the cellar. The sugar levels were moderate and some white wines even have only 10% vol. - since I do not chaptalize my wines, only the sugar content ripened in the grapes was also fermented into alcohol. Almost all wines have made after the spontaneous fermentation also the spontaneous malolactic fermentation, which makes the wines despite fresh acidity, pleasant to drink.



NEW: Organic strawberry gin & Barrel aged Giny

Grete Wiederstein

Organic strawberry gin.

Strawberries in organic quality harvested by the Ponath family from Haslau / Danube in sunny July. The fruits were small, but the aroma all the greater. The maceration takes place over 10 days, where in stages the organic botanicals + organic strawberries were put on. Distillation was done with our Christian Carl Distillery.

The labels are from my big brother Toni's letterpress. It's like magic when we choose the colors and letters for the new product together in his "sacred" letterpress retreat.

It was very exciting for me to make the first organic gin. Combining the delicate fruit of strawberries with the warm spiciness of organic gin spices gave me a lot of pleasure and hopefully you will enjoy it just as much.

Barrel aged Giny

A regionally accented gin where the alcohol comes from Brigit's marcs.

The middle run of the distillate comes for half a year in a small wooden barrel from the Ybbstaler oak from the Fassbinderei Stockinger.

Barrel aging is a successful experiment for this type of gin. The delicate wood nuances play the triangle in the large ensemble of gin flavors. Thus, the Giny becomes a concert in the nose and mouth.



AExtravaganza

Birgit Wiederstein

our Extravaganza is vinified from the grapes of the Brauner Veltliner. This very old variety is originally descended from the Roter Veltliner and is not related to the Grüner Veltliner. The skin colour is reddish, green and brownish. The berries are very pretty to look at. Harvested on August 31st, 2022, whole bunches fermented for 5 days, spontaneous fermentation and spontaneous malolactic fermentation. At 11%vol., a lightweight in alcohol but rich in diversity on the palate and nose. I love not being able to pigeonhole this varietal - the play of flavours is vibrant and complex and the Extravaganza tastes like a story as each sip reveals a part of a storytelling strand. Remembers on hay, pears. A dynamic - lively olfactory and gustatory experience. The labels have been redesigned and please check out this beautiful font. The lead lettering is in my uncle's cellar who brought it out to print these labels. The font is called Habsburg and is an original preserved Art Nouveau font. When I saw the umlauts, I couldn't help but see them used on the label. So the choice was AExtravaganza - please check out this graphic solution to the umlaut. I am still thrilled and full of joy when I see the E embedded in the A.

The vintage 2022 was the first harvest on the vineyard called Hagelsberg, planted in 2020.



**We plan to join and organize some events –
Let us know if you will stop by!**

27.01.2023 – Film und Wein im Votivkino Wien

4.02.2023 – Markt der Erde in Parndorf

6.02.2023 – Weinabend in Das Weinheim in München Straubing

21.02.2023 – Faschingsdienstag Weinkost in Göttlesbrunn

im Gasthaus Der JungWirt

9.02.2023 – Verkostung in Vinodea – Vinothek in der Langegasse in Wien

15. & 16.04.2023 – Jungweinschnuppern in Göttlesbrunn

5. & 6.05.2023 – Naked Naturweinmesse in Vöcklabruck

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