
Netzl Chardonnay

Winery: Netzl
Category: Wine – Still - White
Grape Variety: Chardonnay
Region: Göttelsbrunn/ Carnuntum/Austria
Vineyard: Ried Haidacker & Altenberg
Winery established: in 1860 as multi-purpose farm
Feature: Organic farming



Product Information

Soil: Gravel

Elevation: 850 feet above sea level

Age of vines: 15 years

Vinification & Yield: Hand-harvest in late September. 4-hour maceration. Slow fermentation in temperature-controlled stainless-steel tanks at about 65F to preserve fresh and crispy style. First racking after resting 8 weeks on the yeast. Ageing for 4 more months in stainless steel tanks on the lees. **Yield:** 6,000 kg/ha

Tasting Note: The Chardonnay grapes love the perfect conditions of our “pannonian” climate with the deep and nutritious soils of the vineyard Haidacker. As a result, they develop their very intensive and exotic aromatic with some nice acidity on the palate, due to the cooler influences of the River Danube during the nights. Abundance of juice and spice in the nose, yellow apples, melons and hey with nice acidity; the wine is fresh and animating.

Production: 15,000 bottles/ year

Alc: 13%

Residual Sugar: 1.8 g/l

Acidity: 6.4g

Producer Information

Vineyard: 69 acres. Wine Region: Carnuntum: Years of tradition characterize the wine growing area of Carnuntum. After the Celts, this region experienced a glorious epoch under the Romans. The Heidentor, the symbol of our wine growing region in Carnuntum, is just one of the awesome excavations you can visit in the Carnuntum Archaeology Park.

Arbesthaler Hügelland: Extensive sunshine with just enough rainfall, protects the vineyards from the cold winds off the Danube to the northwest. The Pannonian lowland to the southeast blows warm and dry winds. The chain of hills is sickle-shaped and warmed up by the sun from the early morning until the late evening. Danube River brings cooler temperatures during the nights, which lead to intensive fruit and aromatic wines. The soil ranges from very nutritious loess to poor and dry gravel – these differences are taken into consideration during planting.

Organic Cultivation: Our philosophy is to work in unison with nature and the weather; we are obliged to preserve the health and the reserves of our soil for the future generations. Therefore, we started to change to organic cultivation in the vineyards 6 years ago. It was a soft change and with vintage 2018 we started the certification process to become a certified organic winery.