

# TURMALIN

Weissburgunder  
Ried Kreuzberg  
2017 Vintage



**SIGNUM**  
BLANC



## ORIGIN

Ried Kreuzberg  
Südsteiermark DAC

## SOIL

Tourmaline-bearing weathered metamorphic rock

## GRAPE VARIETY

Weissburgunder (Pinot Blanc)

## VEGETATION CYCLE

Coldest January in the last thirty years, warmest March on record. Severe outbreak of wintery weather in April, then a heat wave in summer.  
Cool nights in September & October.

## VINIFICATION

100% hand harvest  
After spontaneous fermentation, thirty months on the fine lees  
Élevage in steel tank

## DESCRIPTION

A cool & precise wine in an elegant, straightforward style. Dry with a nice freshness and fine, elegant aromas of nashi pear, hawthorn, mirabelle plums, oranges and a hint of nuttiness. Slightly steely on the palate and a bit of saltiness on the finish. This wine is characterised by an elegance & balance that enhances its complexity. A multifaceted wine and a congenial culinary companion that brings a great deal of pleasure to the table.

## ANALYTIC DATA

Alcohol: 12.5% Vol.  
Residual sugar: 1.1 g/l, dry  
Acidity: 5.6 g/l

## CULINARY CONCEPT

This 2017 Weissburgunder exhibits backbone and complex fruit, to perfectly complement lighter dishes. No wonder that this variety is receiving so much attention these days: it is both sophisticated & adaptable, bringing out the best in contemporary ingredients and methods of preparation.

## SERVING SUGGESTIONS & MATURITY

A large Burgundy glass, open 4-6 hours beforehand  
Drinking window: 2022 +  
Optimal maturity: 2023-2033 +