

# TURMALIN

Weissburgunder  
Ried Kreuzberg  
2018 Vintage



**SIGNUM**  
BLANC



## ORIGIN

Ried Kreuzberg  
Südsteiermark DAC

## SOIL

Tourmaline-bearing weathered metamorphic rock

## GRAPE VARIETY

Weissburgunder (Pinot Blanc)

## VEGETATION CYCLE

Late budding, very warm spring with early flowering. Dry summer. Earliest harvest ever; relatively abundant rainfall at the beginning of autumn.

## VINIFICATION

100% hand harvest  
After spontaneous fermentation, 27 months on the fine lees  
Élevage in steel tank

## DESCRIPTION

On the nose, the Weissburgunder is clear & elegant with slightly smoky flinty notes. Perfectly balanced and underscored with yellow fruit aromas reminiscent of pear, hawthorn blossom and a bit of citrus. The palate offers a creamy smooth texture coupled with a vibrant, cool freshness. A finely fruit, dry Weissburgunder - light hearted but complex.

## ANALYTIC DATA

Alcohol: 12.5 % Vol.  
Residual sugar: 1.1 g/l, dry  
Acidity: 5.1 g/l

## CULINARY CONCEPT

This Weissburgunder has a fine & nicely balanced character that goes perfectly with fresh & light 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 +