

TURMALIN

Morillon
Ried Kreuzberg
2018 Vintage



SIGNUM
B L A N C



ORIGIN

Ried Kreuzberg
Südsteiermark DAC

SOIL

Tourmaline-bearing weathered metamorphic rock

GRAPE VARIETY

Morillon (Chardonnay)

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 cask

DESCRIPTION

A very young wine with a very good acid and tannin structure. On the nose there are aromas of acacia, camomile and ripe yellow fruit like pear, apple, quince - but also some fresh mint and fennel notes. There are also natural notes of wood-aging like biscuit or brioche notes. One cannot deny a certain sexiness to the wine. Opulent & powerful, it has a Rubensque physique with enormous length and an uncommon juiciness.

ANALYTIC DATA

Alcohol: 13.5% Vol
Residual sugar: 1.1 g/l, dry
Acidity: 5.9 g/l

CULINARY CONCEPT

With its elegance and finesse, the 2018 Morillon is a marvellously complex companion in travelling the world of gustatory pleasures. It brings out the subtle elements in various culinary styles, and goes well with meat & fish, as well as alongside vegetarian & Asian dishes.

SERVING SUGGESTIONS & MATURITY

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