



∞ 2017 GRÜNER VELTLINER 'AM BERG' ∞
Bernhard Ott, Wagram

World-class, biodynamic dry white from Wagram's leading producer.



The Wagram wine region extends for some 30km to the northwest of Vienna, straddling the Danube but with the most significant vineyards on a series of low, rolling slopes to the north of the river. The soil here comprises sandy glacial loess over gravelly river and marine deposits, and the weather cycle is consistent, with warm summers and cold winters ameliorated by the thermoregulative effect of the Danube. The Ott family have been growing grapes and making wine here since 1889, and Bernhard represents the fourth generation, having taken over from his father as a 21 year old in 1993. From the outset he was determined to farm the vines as naturally as possible, and within 10 years was running an organic regime, using cow manure to compost the vines. In 2006 he and a fellow wine producer paid a visit to Domaine de la Romanee-Conti in Burgundy, where Aubert de Villaine explained the essentials of biodynamic viticulture through an extensive tasting of the domaine's world-famous wines. The following year Bernhard and a group of other growers founded the organisation 'Respekt', and all of his 50 hectares are now farmed biodynamically.

'Am Berg' comes from 25 year old vines grown on limestone and loam soils on the flatter sites at the foot of the Feuers-Brunner Weinberger slopes. It is hand-picked and fermented under its indigenous yeasts in stainless steel after a short maceration in the press in order to 'brown' the must, which counter-intuitively serves to protect it from oxidation, thereby permitting minimum use of sulphur. The immaculate cellar is naturally cold, and there is no temperature control. It is bottled in the spring following the vintage to preserve its bright, fresh minerality.

Ott's conversion to biodynamic viticulture has paid dividends in a healthier, more disease-resistant vineyard, earlier ripening with lower alcohols, and improved balance and projection of terroir. 'Am Berg', which carries a beautiful label printed from a woodcut original commissioned by Bernhard, serves as a delicious and invigorating introduction to the estate's range of 6 single-site Grüner Veltliners.

2017 Grüner Veltliner 'Am Berg', Bernhard Ott
£15.95 PER SINGLE BOTTLE, OR £87.90 PER 6 (£14.65 EACH)

Clear, pale, green-tinged. Distinctive aromas of white pepper with suggestions of crushed spring vegetation. Enters bone dry, with a crisply vigorous acidity, then spreads across the palate with Gruner's hallmark white pepper intermingled with a beautiful, tight core of ripe, poised white and stone fruit, with hints of orange peel. Finishes long and glossily clean, all perfectly balanced, with only 11.5% alcohol.

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