

# PRESS INFORMATION

WEINGUT GROSS

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## 1. WINERY

Nestling among the hills of the Southern Styrian wine country, the Gross Winery is situated on the Ratscher Nussberg, one of the top vineyards in the region.

On nearly 50 hectares of vineyards, the Gross family grows a whole range of regionally typical varieties, ranging from Welschriesling and Yellow Muscat, from Pinot Blanc and Pinot Gris to Morillon (Styrian for Chardonnay), Sauvignon Blanc and Gewürztraminer.

Vintner Alois Gross applies strict quality criteria in order to produce his complex and sumptuous wines. As a member of the Steirische Terroir- und Klassik Weingüter group "STK" he sets great value upon the vinification of regionally typical Styrian wines. The STK wineries whose origins date back to the 1980s have made a name for themselves with the wine range "Steirische Klassik". The name "Steirische Terroir- und Klassik Weingüter" stands for a number of collectively set quality criteria that wines from the top vineyards must adhere to. The codex was drawn up in mutual appreciation and contains a full classification of all varieties of STK wineries to provide easy orientation for the oenophile. This and the philosophy of the vintner are essential cornerstones of the work in the vineyard.

The consequent strive for quality at the Gross Winery is much appreciated by a loyal constituency of regular customers; it is also becoming increasingly popular with gastronomy and the trade press and exports are also on the rise. One of the indicators for the success of the winery's philosophy has been the multitude of distinguished awards received at national and international tastings over the past years. The Sauvignon Blanc Privat 2001 achieved 97 Falstaff points, to date the best result ever attained by a Styrian wine.

## **2. PHILOSOPHY**

Alois Gross aims to create the best possible wines each vintage has to offer from his range of characteristic Southern Styrian regional varieties. Gross wines are thus ambassadors of their vintage and their vineyard. The climatic conditions during the year together with the quality of the soil gives them their distinctive flavour. Alois Gross likes to compare his work in the vineyard and the cellar to the bringing up of children: what does the wine need to develop its potential as best as possible, what can be expected at the most, without being “over-demanding”?

The ecological balance in the vineyard is an essential treasure, and experiences with typical varieties of the region, soil and climate are passed on from one generation to the next.

Working sustainably with nature and strengthening the ecosystem in the vineyards are just as important for a successful winery as its commitment to quality. The Gross family respects the natural life cycle of the vines, even if this means that several harvesting campaigns are necessary. Ripe fruits are picked by hand and immediately processed in the press where individual vineyards and varieties are kept strictly separate.

A gentle approach is also key during vinification. It is essential here to retain the quality as it was on the vine. Vinification differs depending on variety, vineyard and vintage – the right choices have to be made individually for each batch. After careful pressing, fermentation is carried out both in modern stainless steel tanks and traditional wooden casks. After a careful maturation, single vineyard wines are given ample opportunity for further aging. Although quality control in the cellar is based on state-of-the-art equipment, it is ultimately left to the palates of Johannes, Michael, and Alois Gross to decide on how the wines develop.

## **3. FAMILY TRADITION**

The Gross family first devoted itself to wine making in 1907 and has remained a family business ever since. One generation infects the next with its passion for wine. In 1984, Alois Gross took over the business from his parents Alois and Maria and has been advocating his quality philosophy in the vineyards and cellar. Ulrike looks after the house and family, and is responsible for internal affairs.

The children have been involved in the work process from a very small age and are now gradually taking on responsibilities within the business. Veronika studied communication science, Johannes graduated from the School for Viticulture and Horticulture in Klosterneuburg and took charge of his first vintage from the harvest of 2005. Michael studied the principles of wine marketing at the “Vino-HAK” wine trade commercial academy in Krems and is now further broadening his knowledge at the University of Natural Resources and Applied Life Sciences, Vienna where he studies viticulture, oenology, and wine commerce.

## **4. VINEYARDS**

Apart from the climate, it is also thanks to the history of the earth that the Ratscher Nussberg Sauvignon Blanc and the Sauvignon Blanc Sulz, both excellent representatives of their variety, show differences in structure and palate. About 19 million years ago, the floods of the sub-tropical seas gradually receded and left behind massive layers of marl, clay, and lime. Rivers and wind later brought gravel and sand, and in the course of millennia they modelled the deposits into the hilly landscape of Southern Styria.

Soil quality and microclimate at individual vineyards are echoed today in the single vineyard wines of the Gross Winery. Vinification differs according to variety and is partly still carried out in small oak casks. On the palate the wines display richness, depth and a multifaceted spectrum of aromas. They possess an exceptional aging potential.

The grapes from the vineyards Ratscher Nussberg, Kittenberg, Perz, and Sulz are harvested in full ripeness. In accordance with the other STK wineries, a classification of vineyards was established distinguishing between Erste STK Lage and Grosse STK Lage. Based on this classification, the vineyards Kittenberg, Perz, and Sulz of the Gross Winery are Erste STK Lage, while Nussberg is a Grosse STK Lage.

### ***ERSTE STK LAGE***

Erste STK Lage denominates wines from high slopes with a favourable microclimate, which guarantees early drying and thus an optimum ripening of the grapes. These vineyards are facing southeast to southwest. The average age of the vines is 12 years; the vineyards are worked in an ecologically friendly and sustainable approach. Maturation produces dry and quality wines with a natural ripeness of at least 12.5%vol. Prädikatswein and Traminer are of course not dry. The harvest potential of Erste STK Lage is extremely limited, the wines which are sold at the earliest from May 1 on after a 6-months maturation period, have an ageing potential of at least 5 years. Our Erste STK Lage wines come from the vineyards Kittenberg, Perz, and Sulz.

### ***KITTENBERG***

On the south/south-west facing slopes of Kittenberg in the Sausal region, the erosive soils of argillaceous shale produce an especially sinewy, elegantly spicy and powerfully mineral Pinot Blanc and Sauvignon Blanc with high aging potential. The winds from the Koralpe mountain range move across the Kittenberg vineyards bringing cool nights. The resulting slow ripening process allows the grapes on this hill to fully develop the characteristic aroma of this variety. Ulrike Gross' sister and brother-in-law work these vineyards during the year, while the resulting harvest is vinified in the Gross Winery.

### ***PERZ***

In spite of its closeness to the limey slopes of the Ratscher Nussberg vineyard, the Perz site is geologically speaking very different. Perz is situated on the upper slopes of the Ratscher Nussberg with clay-rich sandy soils consisting of lime-free alluvial sands facing south. These conditions allow the Muskateller grapes growing here to develop a distinctly floral note and further strengthen their naturally intense fruity bouquet. The resulting Muskateller is remarkably expressive and ages extremely well.

## **SULZ**

Sulz is a south/south-west facing, exposed steep vineyard location and consists mainly of silty clay on lime-rich strata with sand and conglomerate elements. Yellow Muscat and Sauvignon Blanc grow very well here. The Sauvignon Sulz thus is a full-bodied, deep wine that, in line with the characteristics of the site, presents a somewhat salty structure and a floral touch.

## **GROSSE STK LAGE**

Grosse STK Lage denominates wines of excellent terroir that enables the production of wines of exceptional character and ageing potential. The soils favour the development of a high mineral content in their wines, such as shell limestone, lime-marl, volcanic rock, sand, gravel, and slate. The average age of vines is at least 15 years, and the harvest volume even more strictly limited. Wines of the Grosse STK Lage have an ageing potential of at least 10 years and are sold at the earliest on May 1<sup>st</sup>, after an 18-month maturation period. The Grosse STK Lage of the Gross Winery is the Ratscher Nussberg.

## **RATSCHER NUSSBERG**

Ratscher Nussberg is a basin-shaped south-southwest vineyard with slopes of up to 30°. Thanks partly to its soil composition, it is regarded as one of the finest *crus* in Southern Styria. The steep slopes of the Ratscher Nussberg and the soil quality dominated by lime-sand stone and lime-marl is especially suited for the Morillon and Sauvignon Blanc varieties as well as for Pinot Blanc and Gewürztraminer. On the Ratscher Nussberg, this optimum combination of lime-marl and lime-sand stone together with the prevailing microclimate caused by the basin-shape create wines of unique structure and flavour, which also boast a multi-faceted aroma and a high potential for development.

## 5. WINES

Our selection of wines is based on the well-known Styrian varieties. In addition to the predominant Welschriesling (24% of our wine-growing area), our vineyards are planted with Sauvignon Blanc (24%), Muscat (18%), Pinot Blanc (14%), Morillon = Chardonnay (9%), Pinot Gris (2%), Samling (1%), Gewurztraminer (1%) and Zweigelt (7%). The Gross Winery offers the following categories:

- Light and fruity wines: Welschriesling STK and Samling are available in white bottles and best enjoyed when still young, thus not part of the STK lines.

- The label "Steirische Klassik STK" denominates characteristic fruity wines of the leading varieties Pinot Blanc, Morillon, Pinot Gris, Yellow Muscat, and Sauvignon Blanc that are sold from March of the following year.

- "Erste STK Lage" stands for individualistic, highly aromatic wines from the vineyards at Sulz, Perz and Kittenberg with a good ageing potential.

- "Grosse STK Lage" wines are distinguished by their highly individual terroir and character. Our Nussberg site produces Morillon, Sauvignon Blanc, Pinot Blanc and Gewurztraminer and meets the requirements for these highly mature Styrian showcase wines with a high ageing potential.

- Our red wine is Blauer Zweigelt. It matures for 13 months in big wooden casks but part of it also in small oak casks. It is a perfect companion and addition to pasta and prosciutto dishes.

- Naturally sweet wines: in vintages with extremely good climatic conditions, nature gives us naturally sweet wines, such as Trockenbeerenauslese and Eiswein from the Gewurztraminer variety.

## ***LIGHT AND FRUITY WINES***

In addition to the branded lines Steirische Klassik STK, Erste STK Lage and Grosse STK Lage, the Gross Winery offers wines that are particularly distinguished by their individual character and outstanding quality. The latter are best drunk while still young and are thus not part of the STK scheme.

### ***WELSCHRIESLING STK***

Welschriesling is the most autochthonous grape of Southern Styria. Its clusters are compact, medium-sized, and cylindrical and frequently present a twig. The rather small light-green grapes turn to a yellowy colour shortly before the harvest. A very late harvested variety, Welschriesling requires the right soil to develop its full potential. It grows on Tertiary clay, silt and sand soils, where water and nutrients abound.

Our Welschriesling STK ferments at 17°C for approx. 15 days. Matured in stainless steel tanks, it presents clean and fresh fruity tones in the nose and a well-balanced clear style on the palate due to a lower alcohol grade. It is a fine aperitif and a perfect companion for Styrian starters, such as sausage and brawn with pumpkin seed oil as well as for salad dishes, cold meats and cheeses and lightly prepared freshwater fish.

### ***SÄMLING SCHEUREBE***

Sämling is a breed originating from Germany, a cross between Sylvaner and Riesling producing flowery wines with an intensive nose. It grows best on medium-heavy to heavy lime and marl soils. Its clusters are frequently larger dimensioned to the top and carry yellowy grapes. After fast processing in the press, Sämling grapes ferment at 17°C for approx. 20 days. The wine then matures in stainless steel tanks. Due to its intensive and fruity bouquet (lime and blackcurrant) and its animatingly dry finish, our Sämling is best enjoyed as an aperitif or as a companion for cold antipasti such as mozzarella or prosciutto and melon.

## ***STEIRISCHE KLASSIK STK WINES***

Steirische Klassik STK is limited to the leading varieties Pinot Blanc, Chardonnay, Pinot Gris, Yellow Muscat, and Sauvignon Blanc and predominantly matured in stainless steel tanks. Steirische Klassik STK wines are dry white wines meeting the requirements of Qualitätswein whose natural ripeness produces a maximum of 12.5%vol. alcohol and are best drunk during the first three years. Wines of the Steirische Klassik STK line are recognisable by their silver STK control label or by a silver STK imprint on the capsule.

### ***WEISSBURGUNDER STEIRISCHE KLASSIK STK***

White Burgundy or Pinot Blanc was initially of French origin, where it is grown on a much smaller scale, however, than in Austria. It loves loose soils that are rich in nutrients and lime. Its small to medium-sized clusters are slightly larger dimensioned to the top and carry small, wax-yellow grapes that are harvested from early to the middle of October. Slightly nutty to bready aromas dominate the elegant, spicy and high-in-extract wines. Weissburgunder Steirische Klassik ferments at 19°C for approx. 20 days and matures in stainless steel tanks. We consider it a perfect culinary all-rounder, which harmonises just as well with poultry and freshwater fish as with pasta and potatoes au gratin.

### ***MORILLON STEIRISCHE KLASSIK STK***

Morillon is the Styrian version of the numerous synonyms for Chardonnay. However, how did the variety, named after the Duchy of Morillon in Southern Burgundy, make its way to Styria? That the legendary member of the Habsburg dynasty, Archduke John, brought the vines home from France is obviously a rumour. What we do know is that Morillon found a new home in Southern Styria in the 19<sup>th</sup> century where it is still grown today with the most outstanding results. Its medium-sized cylindrical clusters carry yellow to amber-coloured grapes and mature around the middle of October. On the palate, Morillon Steirische Klassik STK, unfolds clearly distinguishable pineapple notes with a hint of lemon zest and dry-roasted almonds. After a short maceration and careful pressing, the must ferments at 18°C for approx. 20 days. Part of our production ages in a neutral, older wooden cask, while the other part is matured in stainless steel tanks. Morillon Steirische Klassik STK makes a very versatile companion for fish, seafood, and also for veal and poultry.

### ***GELBER MUSKATELLER STEIRISCHE KLASSIK STK***

Muscat is among the oldest grape varieties in the world and used in the production of internationally known appellations such as Vin Doux (South of France), Samos (Greece), and Asti Spumante (Italy). It prefers warm, deep, sandy soils with a low lime content. Its long, cylindrical to slightly shouldered clusters carry large, yellowy grapes and mature rather late. The wine presents an intensely varied fruity bouquet: aromas of citrus fruit, peach and lychee as well as a hint of rose petals. Its deep fruitiness continues on the palate, accompanied by a nutty and spicy flavour. Greatly balanced, it is refreshing even in the finish.

Muskateller Steirische Klassik is carefully pressed after being left on the skins for four hours, ferments at 17°C and matures after approx. 20 days in stainless steel tanks. We feel it makes an excellent companion for light antipasti and spicy dishes of the ethno or fusion cuisine.

### ***GRAUBURGUNDER STEIRISCHE KLASSIK STK***

Grauburgunder Steirische Klassik STK will come onto the market by 2009. The small, cylindrical clusters of the Pinot Blanc with their grey-blue grapes predominantly grow in our classified vineyard Ratscher Nussberg. Harvested from early to the middle of October, they produce strong, gold-coloured wines that are high in extracts. After the harvest and a short maceration, the grapes are carefully pressed and the crushed must fermented in 2000 l barrels, before being left to mature for eight months on the lees. Grauburgunder Steirische Klassik STK is a powerful wine and thus asks for an equally powerful match. It will prove its worth as a companion of nice fat fish, crayfish, heavy roasts, and wild poultry.

### ***SAUVIGNON BLANC STEIRISCHE KLASSIK STK***

Sauvignon Blanc with its small cylindrical clusters full of yellow-green grapes prefers light to medium-heavy soils with a good water-bearing capacity. The philosophy of the STK wineries intends to bring out especially the rich and fresh fruity tones of the Sauvignon Blanc grape, both on the palate and in the nose. Dominated by green pepper and asparagus, its fruity aromas will fascinate both nose and palate, thus counterbalancing the lively, harmonic acidity of the dry matured wine. After a short maceration time, careful pressing and controlled fermentation at 17°C, Sauvignon Blanc Steirische Klassik is allowed to develop in stainless steel tanks. It is an ideal partner for fish and also great with vegetable side dishes and soufflés.

## ***ERSTE STK LAGE SINGLE VINEYARD WINES***

The grapes for these wines grow high in sloped vineyards with a very favourable microclimate, ensuring early drying and thus an ideal ripening of the harvested material. These vineyards are facing southeast to southwest. Wines from these vineyards present a highly typical regional character.

The vines are at least 12 years old, and the grapes are selected and picked by hand in several campaigns. To guarantee optimum physiological ripeness, they are harvested at the latest possible date. Erste STK Lage single vineyard wines are available on the market after being matured for 6 months, at the earliest.

Wines from Erste STK Lage vineyards are identifiable by the golden STK banderol or a golden STK imprint on the capsule.

### ***WEISSBURGUNDER KITTENBERG***

Facing south-southwest, the Kittenberg vineyard with its phyllite metamorphic soils, produces a particularly sinewy, elegant, spicy and strongly mineral Pinot Blanc of high ageing potential. The variety was originally grown in France, however on a smaller scale than in Austria. Pinot Blanc prefers loose soils rich in nutrients and lime. Its small to medium-sized clusters are slightly larger dimensioned to the top and carry small wax-yellow grapes which are fully ripe already from early to middle October. After a short maceration, Weissburgunder Kittenberg ferments at 18°C for approx. 27 days and undergoes a partly biological malolactic fermentation before maturing in a big wooden cask. It is perfectly enjoyable with fish and white poultry and an ideal companion for elegant starters or for an entire meal.

### ***SAUVIGNON BLANC KITTENBERG***

The Kittenberg vineyard in the Sausal region, with its phyllite base covered with shell-limestone and the resulting brown soil, produces a particularly mineral and spicy Sauvignon Blanc with a marked cool aroma. It was first mentioned in an official document in 1406 and used for growing grapes ever since that date. The small cylindrical clusters full of yellow-green grapes are carefully pressed after the harvest. After a short maceration they ferment at 17°C in stainless steel tanks under permanent control. The wine matures traditionally in a big wooden cask. It is a good companion for asparagus, risotto, pasta, freshwater fish and white poultry.

### ***SAUVIGNON BLANC SULZ***

Facing south-southwest, the Sulz vineyard is a steep slope of silt and clay on a limy Schlier ground with inclusions of sand and conglomerate. The good water-bearing capacity of the soil is perfect for our Sauvignon Blanc Sulz, a full-bodied, deep and round wine. In line with the characteristics of the site, it has a somewhat salty structure and a slightly more floral touch than its colleague from the Ratscher Nussberg site. The clusters with its yellow-green grapes are carefully pressed after harvesting and a short maceration, and ferment at 17°C. The wine is matured traditionally in a big wooden cask. Sauvignon Sulz makes a perfect companion for freshwater fish, risotto, asparagus and mushroom dishes.

### ***GELBER MUSKATELLER PERZ***

Our Perz vineyard faces south and presents an inclination of up to 20°. Its soil characteristics make it one of the top winegrowing locations in Southern Styria. On the top of its slopes, warm lime-free clay and sandy soils lend the Muscat a distinguished floral touch, enhancing its intense bouquet of nutmeg, cinnamon and citrus. The wine displays a fresh fruity palate,

combined with an elegant harmony of acids. The long cylindrical clusters are slightly wider to the top and carry big yellow grapes that are harvested rather late. After the harvest and a 10-hour maceration, they are carefully pressed and ferment at 18°C under permanent control; fermentation takes approx. 27 days before the wine matures in big neutral wooden casks. Muskateller Perz is the perfect aperitif; however, it also flatters light but tasty dishes, such as prosciutto and melon, cep carpaccio or fresh sheep cheese, asparagus dishes with a light sauce and herbs, or turbot with lemon grass. A perfect companion also for the modern ethno fusion cuisine that combines elements from Asian cooking with European influences.

## **GROSSE STK LAGE SINGLE VINEYARD WINES**

In addition to the requirements for Erste STK Lage wines, the grapes for wines labelled Grosse STK Lage must come from vineyards of outstanding terroir, thus enabling the production of wines with a particularly marked character and ageing potential. The soils in these vineyards favour the development of mineral characteristics in the wine.

Grosse STK Lage wines from the Gross winery grow exclusively on the Ratscher Nussberg, a basin-shaped site facing south-southwest with inclinations up to 30°. Due to its soil characteristics, the Ratscher Nussberg is among the most excellent wine-growing locations in Southern Styria. Grosse STK Lage single vineyard wines will be available on the market after maturing for at least 18 months.

Wines from the Grosse STK Lage vineyards are identifiable by the golden STK banderol, by a golden imprint on the capsule and by the Ratscher Nussberg label.

### ***RATSCHER NUSSBERG MORILLON***

Morillon grows particularly well on the steep slopes of the Nussberg site, on the warm Rigosol soils of lime-sandstone. The wide array of aromas present in this wine which also boasts a very high ageing potential is dominated by fruity tones – citrus, banana, dried fruit – and spicy notes, which combined with the harmonious and elegant acidity, increases the pleasure of drinking. Morillon is the Styrian version of the numerous synonyms for Chardonnay. The medium-sized cylindrical clusters carry yellow to amber-coloured grapes that are fully ripe around the middle of October and pressed carefully after c. 6 hours maceration. The material ferments partly in c. 600 lt barrels (old Styrian unit Startin) and partly in c. 300 lt barrels (half Startin), followed by a rest on the lees and 15 months maturation in partly new barriques. From crayfish to veal, rabbit or quails, Morillon Ratscher Nussberg will make the perfect companion for a very wide range of culinary delights.

### ***RATSCHER NUSSBERG SAUVIGNON BLANC***

The limy marl and sand-lime brick soils on the steep slopes of our Nussberg site provide ideal conditions for the cultivation of Sauvignon Blanc and produce a wine of incredibly rich aromas dominated by herbal components, a finely tuned mineral harmony of acids and a generous ageing potential. The small cylindrical clusters full of yellow-green grapes are carefully pressed after harvesting and a short maceration and ferment in c. 600 lt barrels (Startin) and c. 300 lt barrels (half Startin) at 18°C under permanent control. The wine is then left to mature in big wooden casks. Ratscher Nussberg Sauvignon Blanc is an ideal companion for fish, white poultry and asparagus, but also highly enjoyable on its own.

### ***RATSCHER NUSSBERG WEISSBURGUNDER***

A small, purely south-facing corner of our showpiece Ratscher Nussberg site has been planted with Pinot Blanc. In years with a long vegetation period and a low botrytis risk, its grapes are allowed to ripen fully and reflect the specific characteristics of both climate and soil. The must ferments in partly new c. 600 lt casks (Startin) and c. 300 lt casks (half Startin) where it also matures for 15 months while still left to rest on the lees. The result is an extremely mineral and spicy Pinot Blanc with an outstanding ageing potential. To underline its enormous ageing ability, we fill it exclusively in magnum bottles and wait 30 months after harvesting before we bring it on the market. Ratscher Nussberg Weissburgunder Magnum makes a truly perfect match for special day cuisine of any kind. It is ideally suited for veal, rabbit, poultry and seafood alike.

### ***RATSCHER NUSSBERG GEWÜRZTRAMINER***

Our Gewürztraminer grows on a now terraced area that was initially formed some 8 to 12 million years ago when a landslide created the Ratsch basin. The vineyard benefits from the tuff layers of volcano ashes transferred here from South-eastern Styria that are up to 3m thick. Situated at approx. 400 m above seal level, the terraces of the Ratscher Nussberg create a very balanced climate, storing the heat during the day and releasing it during the night. This is most likely the reason for our excellent first harvest in 2003. Gewürztraminer is famous for its beguiling rose flavour and presents a long palate and highly differentiated interplay of aromas. The small clusters with yellow-red to reddish grapes undergo a lengthy maceration process, the must ferments in c. 600 lt casks (Startin) and c. 300 lt casks (half Startin) and later matures there for 18 months. Our Gewürztraminer is best enjoyed on its own, or to accompany well-seasoned dishes.

### ***RED WINE***

#### ***BLAUER ZWEIFELT***

In the early 20<sup>th</sup> century, the Austrian oenologist Dr. Friedrich Zweigelt managed to cross a new breed from the varieties St. Laurent and Blaufränkisch. Soon bearing the name of its grower, the variety was to yield quite acceptable red wines even in areas with a rather difficult climate. Blauer Zweigelt combines the best of both worlds: the relatively early harvesting period of the St. Laurent variety and the resistant character of the Blaufränkisch grape. After a crushed must fermentation of approx. 10 days at 28°C and a second fermentation in wooden casks, our Zweigelt is left to develop for 13 months in a big wooden barrel, or also in small oak casks. Presenting a deep ruby red with violet reflections in the glass, it is dominated by a marked aroma of wild cherries in the nose, which returns on the palate combined with a tone of plums. Well tied-up tannins and a fine tart finish make up for a perfect taste. Our Zweigelt is a great match for many dishes, and ideal as a companion for prosciutto or pasta, boiled beef or roast poultry.

### ***NATURALLY SWEET WINES***

#### ***GEWÜRZTRAMINER EISWEIN***

Eiswein is a true gift of nature. In Austria, this rare gem is the crown of vintages with an extremely favourable climate. The temperature must remain at least 8°C below zero for several days in a row, before the fully ripened grapes are picked by hand. The majority of the water in the grapes remains in the press as ice, while the small quantity of must is enriched with aromas and sugar (26° KMW). It is fermented for approx. 45 days and left to mature for 9 months in small wooden casks.

Gewürztraminer Eiswein will seduce you with a wealth of fruity aromas, from dried fruit to apricot and pineapple, which terminates in ripe peaches on the palate. It still presents an elegant, not overly opulent texture. Gewürztraminer Eiswein is best enjoyed on its own, or else with only slightly sweet deserts, washed rind cheese, or blue mould cheese.

### **GEWÜRZTRAMINER TROCKENBEERENAUSLESE**

In years with excellent weather, the Gross Winery leaves part of the Gewürztraminer grapes on the vines, intentionally exposing them to an attack of *botrytis cinerea*, which produces a noble rot. The water in the grapes evaporates and the fruit shrinks to raisins that contain all ingredients and aromas in high concentration. This flavour is then maintained in a fast pressing process.

Fermentation is carried out in small wooden casks and takes approx. 55 days. Thereafter the wine is left to mature for 10 months in small wooden casks. The minimum sugar content in the must for Trockenbeerenauslese is higher than 30° KMW.

Gewürztraminer Trockenbeerenauslese is *the* wine for meditation and best enjoyed on its own, or with only discretely sweet deserts. Its opulent bouquet suggests a basket of dried fruit from the Levante region. With its clearly marked fruit aromas, such as lychee and peach, dominating on the palate, Gewürztraminer TBA is also distinguished by its enormous ageing potential!

## 6. AWARDS

The Gross family is especially proud of the following awards:

### **WINE RATINGS**

#### **Muskateller Steirische Klassik 2003**

- National Muskateller vintage tasting 2003 of Vinaria journal, 1st place

#### **Muskateller Perz 2007**

- Kleine Zeitung tasting, 1st place
- Falstaff Guide 2008/09: 92 points

#### **Sauvignon Blanc Steirische Klassik 2004**

- Salon Wein 2005

#### **Sauvignon Blanc Sulz**

Vintage 1999

- The Wine Advocate: Sauvignon Blanc tasting of older vintages in April 2006, 90 points

Vintage 2000

- Falstaff Guide 01/02: 94 points

Vintage 2002

- International Sauvignon Blanc tasting of vintage 2002 at Residenz Winkler in Aschau (D), 4<sup>th</sup> place
- Grand Cru tasting of "A la Carte" guide, 92 points, 3rd place

Vintage 2006

- The Wine Advocate, 90 points
- Gault Millau 2008: 16 points

Vintage 2007

- Salon Wein 2008
- A La Carte: 93 points
- Falstaff Guide 2008/09, 94 points

#### **Ratscher Nussberg Morillon**

Vintage 2000

- Chardonnay of the World, Großes Gold
- Falstaff Guide 02/03: 93 points

Vintage 2001

- Vinaria Chardonnay tasting, 2nd place
- Falstaff Guide 03/04: 94 points

Vintage 2003

- Falstaff Guide 06/07: 95 points

Vintage 2006

- Falstaff Guide 2008/09: 92 points

#### **Ratscher Nussberg Sauvignon Blanc**

Vintage 1997

- The Wine Advocate: Sauvignon Blanc tasting of older vintages in April 2006, 90 points

Vintage 1999

- The Wine Advocate: Sauvignon Blanc tasting of older vintages in April 2006, 91 points

#### Vintage 2000

- The Wine Advocate: Sauvignon Blanc tasting of older vintages in April 2006, 90+ points

#### Vintage 2001

- International Sauvignon Blanc tasting of vintage 2001 at Residenz Winkler in Aschau (GER), 1<sup>st</sup> place
- Beverage Testing Institute (USA), 90 points
- Falstaff Guide 03/04: 94 points

#### Vintage 2003

- Falstaff Guide 05/06: 95 points

#### Vintage 2005

- The Wine Advocate, 90-91 points

#### Vintage 2006

- The Wine Advocate, (90-91) points
- Falstaff Guide 2008/09 92 points
- Vinaria Weinguide: 3 stars

### **Ratscher Nussberg Weissburgunder**

#### Vintage 2001

- Wine Report 2005, Tom Stevenson: among the top 10 "unusual finds"

#### Vintage 2003

- Vinaria Burgundy tasting, 3rd place
- Falstaff Guide 2008/09: 94 points

### **Ratscher Nussberg Gewürztraminer**

#### Vintage 2003

- Gault Millau Weinguide: 19 of 20 points (best white wine)

#### Vintage 2006

- The Wine Advocate, (91 – 92) points
- Vinara Weinguide: 3 stars
- Falstaff Guide 2008/09: 92 points

### **Sauvignon Blanc Privat**

#### Vintage 2001

- Falstaff-Guide 2004/05 Österreich und Südtirol: 97 points (one of the two top Austrian wines)

#### Vintage 2003

- Gault Millau 2008: 19 points

#### Vintage 2006

- The Wine Advocate, (89 - 90) points

## **WINE GUIDES**

Ratings awarded to the Gross Winery in national and international wine publications:

- Falstaff Weinguide 2007/08: \*\*\*\*
- Falstaff: 25 most popular wineries
- „Wo isst Österreich?“ 2007: 3 Kellerkatzen
- Vinaria. Der Weinguide 2007/2008: \*\*\* Winzer
- Gault Millau 2006: 3 grapes, white wines 17/20
- A la Carte 2007: Top wineries
- Wine Report, Tom Stevenson
  - 2005: Greatest wine producers: 3rd place in Austria
  - 2005: Best-value producer
  - 2005, 2006, 2007, 2008: Top 10 business in Austria

## 7. PARTNERSHIPS

### STK-Weingüter

The Gross Winery is member of the group "Steirische Terroir- und Klassikweingüter", a free association of wineries with highest commitment to typical regional wine culture.

[www.stk-wein.at](http://www.stk-wein.at)

### TFA - Tu Felix Austria

This is the motto under which nine exceptional Austrian vintners have gathered to promote the enjoyment of Austrian wine in neighbouring Germany.

[www.tu-felix-austria.de](http://www.tu-felix-austria.de)

### MG Wein

The "Marktgemeinschaft Steirischer Wein" – in short MG Wein – was founded as an association of Styrian wine businesses in 1987.

[www.steirischerwein.at](http://www.steirischerwein.at)

## 8. CONTACT

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Fax +43 (0) 3453 2728

[weingut@gross.at](mailto:weingut@gross.at)

[www.gross.at](http://www.gross.at)

### Wine Sales

March to November: Mon to Sat 10 a.m. to 7 p.m.

December to February: On request

### Dialogium – Agentur für Kommunikation

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