

Gabernik 23

2020

ZWEIGELT

Štajerska - Slovenia





NATURAL

VEGA

Stats

Grapes: 100% Zweigelt Vineyard: Devina Vineyard Vine Age: 17-years-old Soil Type: Grey marl

Viticulture: Sustainable – dry-farmed Fermentation: Native – open-top plastic fermenters (100% whole-berry)

Skin Contact: 17-22 days

Aging: 11 months in neutral 228L

French barriques Alcohol: 11.5% pH: 3.57

Total Acidity: 4.95 g/L Total SO2: 72 ppm

Total Production: 316 cases UPC: 3830071120072

Reviews

The Wine Front | 91 points

About

Dr. Fritz Zweigelt was onto something when he crossed Blaufränkisch with Saint-Laurent to create Rotburger, now called Zweigelt after its founder. Even further down the genetic line one finds that Zweigelt is a grandchild of Gouais Blanc and Pinot, arguably the two most important and influential varieties in the Western European world. So why is more Zweigelt not being consumed? Because there still isn't much planted outside of Austria. Just over the border within the greater Styrian region lies The Gabernik vineyard and it was vital that a sizable portion of the site was planted to red varieties. Zweigelt can produce a powerful and intense wine, so long as yields are kept in check as they can get quite out of control without careful farming.

The fruit was hand-harvested and destemmed without crushing, keeping as many of the berries intact as possible. The berries were placed in small, plastic fermenters and fermented open-top without any manipulations other than keeping the cap wet with gentle pumpovers. Fermentation finished in roughly three weeks and the lots were pressed to tank where the wine settled naturally before being racked to old French barriques for maturation. Malolactic fermentation occurred naturally and the barrels were lightly sulfured post-ML. Two months later it was racked to tank and bottled without fining or filtration and just another small addition of sulfur.

Tasting Note

Dark cherry. Sour cherry, black pepper, and fresh brioche emerge on the nose. The palate is silky with a lush and concentrated roundness. Spicy and charming blackberry notes lead to a slightly crunchy finish.

