



THOMAS NIEDERMAYR
HOF GANDBERG

T.N. *06* PIWI WEISS 2013



THE ORGANIC WINE FARM "HOF GANDBERG"

For over 20 years the "Hof Gandberg" Organic Wine Farm has been managed by the Niedermayr family following organic-biological principles.

Thomas Niedermayr has recently taken over the farm from his father Rudolf. Thomas has assimilated the latter's approach and manages the farm following natural principles using renewed energies.

“I am a young wine grower and, in the vineyard which was handed over to me, I try to combine innovative and consolidated concepts. I love working in close contact with nature and observing the seasonal cycles, watching how a small shoot turns into natural wine, with its own strong personality.

Wines must have a strong personality – this is something I truly believe in. The best way to achieve this is to use the benefits of nature, making the most of its extraordinary strength. This is why in my vineyards you will find both tall grass and flowering plants, or various animal species. Nature itself is the key to producing good wine.”

Thomas Niedermayr



This white wine has bright and expressive yellow tinges, producing a full-bodied aroma with fine spicy hints, grapefruit notes and a gentle flowery perfume. It is an extremely lively, though harmonious and quiet wine, totally enjoyable. If you wait just a little longer before tasting this wine, in a few years' time it is certain to provide you with true delight.

VARIETY: The "T.N. 06" wine is made using the robust, fungus-resistant (PIWI) **Souvignier gris** grape variety. The main part of this vineyard was planted in **2006**. These magenta-coloured, medium-sized grapes have a very harmonious aroma and are well-balanced to the taste.

LOCATION AND TERROIR: Our grapes are grown inside the "Hof Gandberg" Farm located along the wine route, more specifically in Appiano, which is 520 metres above sea level, at the foot of Mount Ganda to the East. The soil there is rocky, strongly calcareous, deep and clayey.

VINTAGE: The harvest of the fully mature grapes started on the 18th of October and continued until the 26th of October. Since only the best grapes are expected to reach the cellar, careful and accurate harvesting by hand is necessary. With a sugar content of 20.5° KMW in our top-quality wine "T.N. 06" we have reached a truly outstanding level.

IN THE CELLAR: After pressing the grapes, the must was aged in barrels with yeasts from their vineyards for 12 months. For another nine months the wine was left to age in a steel vat. This nectar was bottled in July 2015. It will now need at least an extra eight months before it can start to be sold in December 2015.

Alcohol: 14% vol.; Total acidity: 6.3g/l; Sugar residues: 4.2g/l
Quantity of bottles: 2.500 bottles

T.N.
06