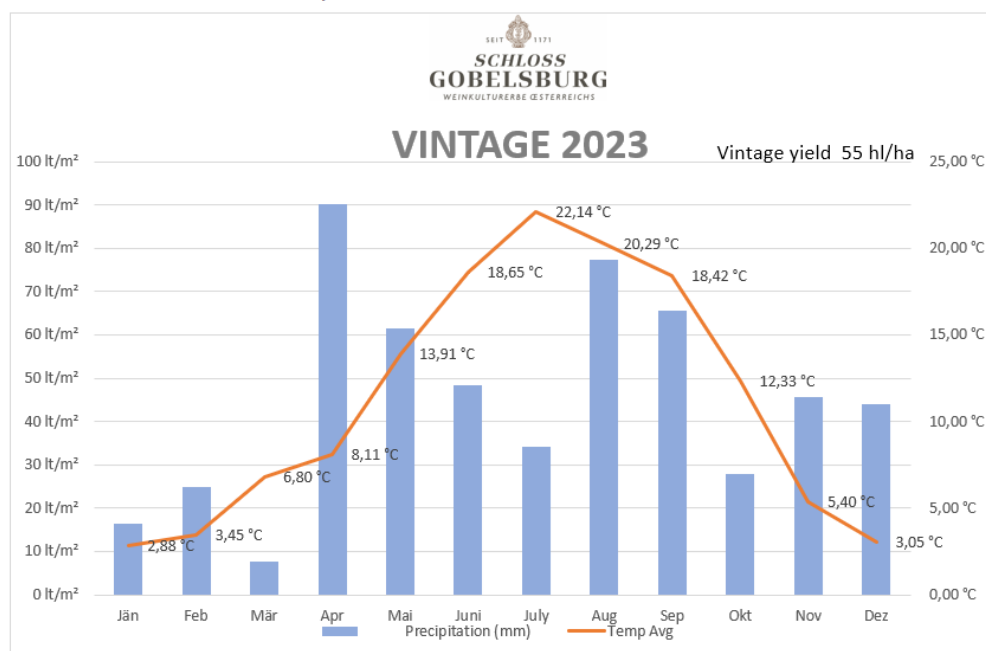


Vintage 2023 – Vintage 853 of the monastic estate. The Ukraine crisis is compounded by the Palestinian crisis. Winter and spring were once again characterised by drought. It was not until April that the necessary rainfall of 90mm was received before budbreak. As a result, the vineyards sprouted very late and we were spared late frost. May and June are characterised by increased peronospora pressure in the vineyards and challenged our vineyard team accordingly. Flowering occurs late in June and it was foreseeable that the harvest will start late. July and August bring sufficient rainfall and the summer is at its best. By the end of August, the vineyards are in fantastic condition and there is great anticipation for the coming harvest. On September 13th - out of nowhere and at an inopportune time - a supercell passed from Stratzing via Langenlois towards Hohenwarth, and although it did not cause a total loss, it did cause a loss of 20 - 30% in the affected vineyards. The great luck was that the weeks that followed were characterised by dry and warm weather, which allowed the damaged berries to dry out and no infection foci developed.

In the second half of September, we began harvesting the sparkling base wines for *Brut Rosé*, *Blanc de Blancs* and *Brut Reserve*. The grapes for the rosé were harvested at the end of September and the harvest of the red wine grapes began on October 3rd. The regional wines, village wines and, from the last week of October, the single vineyard wines were then harvested one by one. We were able to complete the harvest on November 9th. Ice wine was harvested on December 4th at -11 °C. The harvest yields are medium (59 hl/ha).

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	16 lt/m ²	2,88 °C	13,25 °C	-8,38 °C		87,18%	33
Feb	25 lt/m ²	3,45 °C	16,30 °C	-9,18 °C		74,49%	96
Mär	8 lt/m ²	6,80 °C	23,04 °C	-6,25 °C		65,40%	146
Apr	90 lt/m ²	8,11 °C	21,13 °C	-4,87 °C		75,40%	124
Mai	61 lt/m ²	13,91 °C	26,01 °C	3,46 °C		75,69%	208
Juni	48 lt/m ²	18,65 °C	32,36 °C	7,96 °C	2	72,35%	255
July	34 lt/m ²	22,14 °C	36,28 °C	9,49 °C	14	61,46%	265
Aug	77 lt/m ²	20,29 °C	35,36 °C	8,15 °C	11	76,53%	222
Sep	66 lt/m ²	18,42 °C	30,83 °C	8,86 °C	4	75,26%	237
Okt	28 lt/m ²	12,33 °C	28,16 °C	-1,75 °C		82,11%	125
Nov	45 lt/m ²	5,40 °C	16,56 °C	-6,14 °C		83,79%	79
Dez	44 lt/m ²	3,05 °C	14,71 °C	-15,19 °C		85,10%	48
Vegetation	314 lt/m²	17,62 °C					1 439
Total	543 lt/m²	11,29 °C					1 838



Vintage 2022 – Wine year 852 of the monastic estate. The Corona crisis is being replaced by the Ukraine crisis. Once again, our wine year was quite the opposite of many other wine-growing regions in Europe. Winter and spring were characterized by drought. As a result, bud break was very late and that meant that we were spared from late frost-damage. From May onwards, precipitation increased gradually and reached its peak of 135mm in July. While droughts in Spain, France and Germany are worrying winegrowers, we have enough precipitation here – maybe even a bit too much, as the precipitation leads to increased fungal pressure. With great effort the vineyards could be kept healthy. From August onwards, the precipitation then decreased again. From mid-September, the precipitation stopped completely and we experience a wonderful Indian summer and above-average temperatures in October.

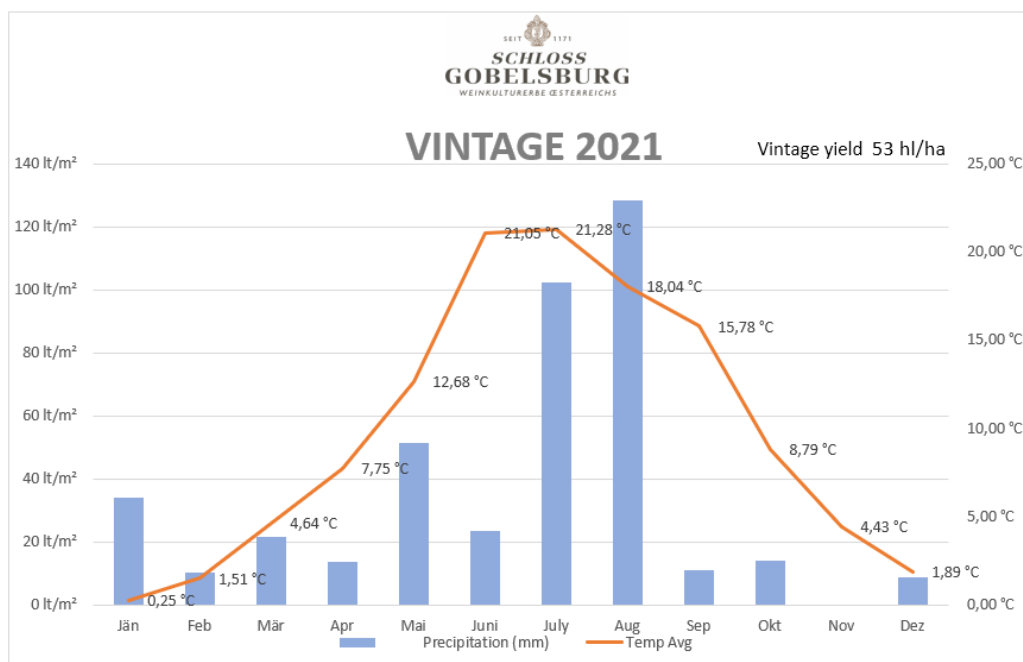
The harvest began on 11th September with the harvest for the Brut Rosé, Blanc de Blancs and Brut Reserve sparkling wines. The grapes for the rosé are harvested at the end of September and the red wine grapes are harvested from October 2nd. The regional wines, local wines and, from the last week of October, the single vineyard wines are then gradually harvested. We think that the vintage will be somewhat heterogeneous, since the character of the wines will depend heavily on the decisions made in the vineyards and also on the actual harvesting moment, but a first assessment of the wines mid-November gave us a positive outlook. We were able to complete the grape harvest on November 8th. An ice wine could be brought in on the 20th December early before sunrise. Overall quantities are medium (60 hl/ha).

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	6 lt/m ²	2,12 °C	14,75 °C	-8,51 °C		81,04%	72
Feb	8 lt/m ²	4,85 °C	15,98 °C	-6,15 °C		68,05%	115
Mär	13 lt/m ²	5,08 °C	22,42 °C	-7,23 °C		53,04%	209
Apr	30 lt/m ²	8,72 °C	24,35 °C	-4,05 °C		68,98%	155
Mai	70 lt/m ²	16,47 °C	31,45 °C	4,45 °C	1	71,19%	256
Juni	95 lt/m ²	20,38 °C	33,28 °C	9,06 °C	4	74,93%	269
July	133 lt/m ²	20,75 °C	35,54 °C	8,67 °C	12	68,82%	285
Aug	69 lt/m ²	20,86 °C	35,35 °C	10,95 °C	9	74,57%	213
Sep	48 lt/m ²	13,78 °C	27,53 °C	0,16 °C		84,22%	132
Okt	23 lt/m ²	11,49 °C	24,35 °C	-0,57 °C		88,78%	113
Nov	39 lt/m ²	5,41 °C	19,04 °C	-2,48 °C		95,20%	69
Dez	30 lt/m ²	1,31 °C	13,31 °C	-10,76 °C		92,18%	41
Vegetation	438 lt/m²	17,29 °C					1 378
Total	563 lt/m²	10,94 °C					1 929



Vintage 2021 - we are writing the 851st year of the monastic winery: our wine year was contrary to many other wine-growing regions in Europe. Winter and spring were marked by drought. As a result, the vineyards sprouted very late which spared us late frost. From May onwards there was some rainfall, but this did not lead to a fundamental change in the late development in the vineyards. Only the rainy summer (July & August) brought the necessary water supply for the vines. A perfect, unprecedented Indian summer meant that we could take our time for the harvest of the grapes, which we only do by hand. We were under no time pressure. The harvest began on Sep 13th with the picking of Brut Rosé, Blanc de Blancs and Brut Reserve. At the end of September, we started with the regional and local wines and only at the end of October with the single vineyards. The sugar concentration in the grapes was unusually high even in cool locations. A high physiological maturity paired with a fine structure means that balanced and clear wines can be expected. We finished the grape harvest on November 12th. Ice-wine was harvested on 2nd of March 2022. With a yield of 53 hl / ha, the year can be regarded as an average year in terms of volume.

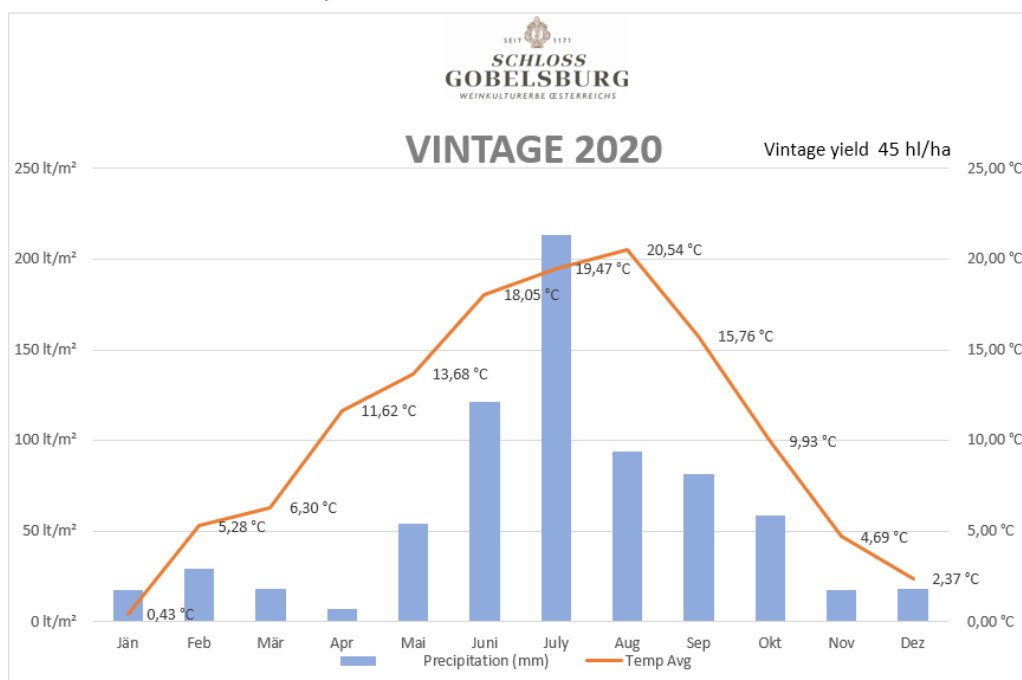
	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tag Temp >30°C	Humidity	Duration Sunshine (h)
Jän	34 lt/m ²	0,25 °C	12,52 °C	-12,17 °C		91,43%	43
Feb	10 lt/m ²	1,51 °C	20,79 °C	-11,84 °C		91,05%	87
Mär	22 lt/m ²	4,64 °C	24,01 °C	-6,82 °C		76,40%	139
Apr	14 lt/m ²	7,75 °C	25,43 °C	-6,21 °C		70,85%	185
Mai	51 lt/m ²	12,68 °C	29,90 °C	-0,48 °C		75,50%	174
Juni	23 lt/m ²	21,05 °C	34,53 °C	5,79 °C	11	70,67%	317
July	102 lt/m ²	21,28 °C	35,65 °C	8,76 °C	8	75,80%	259
Aug	128 lt/m ²	18,04 °C	32,32 °C	7,35 °C	2	86,74%	192
Sep	11 lt/m ²	15,78 °C	27,88 °C	5,20 °C		81,10%	187
Okt	14 lt/m ²	8,79 °C	26,41 °C	-3,13 °C		85,29%	164
Nov	0 lt/m ²	4,43 °C	13,10 °C	-4,60 °C		89,55%	68
Dez	9 lt/m ²	1,89 °C	16,19 °C	-7,11 °C		90,53%	44
Vegetation	330 lt/m²	16,27 °C					1 405
Total	418 lt/m²	9,84 °C					1 859



VINTAGE 2020 – the 850th vintage of the monastic estate. Like in previous years we experience a dry Winter. A warm period in March and April rises fear of early bud break and early spring frost. But from May on we get more and more rain. Untypically to the rest of Europe, where colleagues experienced a dry and hot vegetation period, we had a wet and coolish summer. In July we had as much as 200mm precipitation. We also had only 13 days with 30°C or more during the whole summer period. In contrary to April, where the vineyards appeared brownish and dry, at the end of July nature was in full blossom. As a result, out of this situation we experienced a delayed start of harvest.

Harvest started on Sep 14th with harvesting grapes for *Brut Rosé*, *Blanc de Blancs* and *Brut Reserve*. At the end of September, we started with the harvest of the regional wines, then the village wines and at the end grapes for the single vineyards. Harvest of the red wines started as late as Oct 18th. Fog and drizzle are forcing us to do intermediate stops, but on Nov 14th we picked the last grapes of this Jubilee vintage. Quantities are with 45hl/ha not huge. This is due to quiet some intense selection work in November.

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tag Temp >30°C	Humidity	Duration Sunshine (h)
Jän	17 lt/m ²	0,43 °C	15,33 °C	-7,24 °C		93,76%	64
Feb	29 lt/m ²	5,28 °C	17,07 °C	-5,31 °C		77,36%	95
Mär	18 lt/m ²	6,30 °C	21,65 °C	-6,14 °C		65,67%	193
Apr	7 lt/m ²	11,62 °C	26,05 °C	-6,90 °C		49,96%	305
Mai	54 lt/m ²	13,68 °C	27,89 °C	2,37 °C		67,20%	218
Juni	121 lt/m ²	18,05 °C	31,80 °C	8,16 °C	1	81,40%	183
July	213 lt/m ²	19,47 °C	36,13 °C	6,49 °C	4	79,22%	264
Aug	94 lt/m ²	20,54 °C	34,48 °C	9,12 °C	8	82,07%	241
Sep	81 lt/m ²	15,76 °C	28,39 °C	4,18 °C		85,08%	209
Okt	59 lt/m ²	9,93 °C	25,84 °C	-0,40 °C		92,66%	72
Nov	17 lt/m ²	4,69 °C	20,31 °C	-6,12 °C		96,65%	47
Dez	18 lt/m ²	2,37 °C	14,89 °C	-7,82 °C		97,52%	32
Vegetation	621 lt/m²	16,24 °C					1 266
Total	727 lt/m²	10,68 °C					1 923



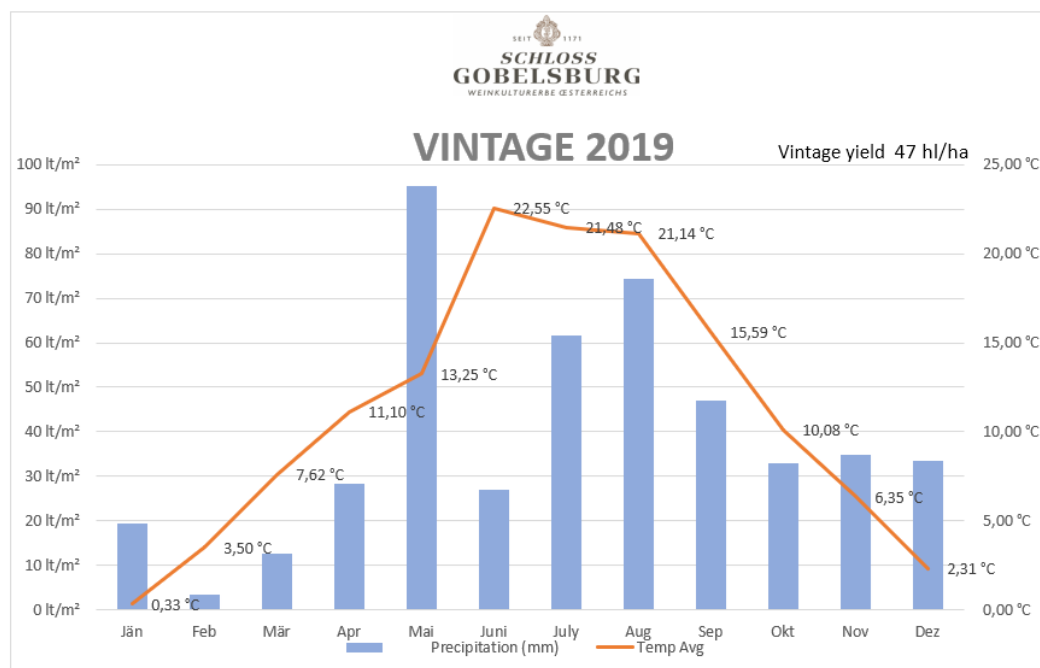
VINTAGE 2019 - With vintage 849 an exciting year, for us and the entire team, is now coming to an end. In Austria we are reckoning 2019 as a typical 9'er vintage and is in terms of structure and balance one that could be compared to the legendary 1999.

The year started dry with only 20mm precipitation until the beginning of May. In consequence we had a delayed bud break, which diminished the danger of spring frost. The needed water came in May and led to a fast beginning of the vegetation period. One of the most significant differences between 2018 and 2019 was the fact that – in contrary to 2018 – average temperatures from June on are starting to decrease. (see also last Xmas letter ... for 2019: June 23,3°, July 22°, August 21,5°) This fact resolved in a very good acidity structure. Water supply was enough to avoid dry stress. In the beginning of September, we got 70mm which cumulates to 320mm for the year until the beginning of harvest. From then on it was only dry and beautiful harvest weather.

We started in the second week of September with the grapes for our Brut Reserve, Blanc de Blancs and the Brut Rosé. In the fourth week of September we started with the red wines and soon after with white grapes for the regional wines. In the mid of October, we began picking the single vineyard wines, and finished with them on 29th of October.

For us - 2019 will be remembered as the vintage with the lowest selection necessity and effort. Everything was perfectly healthy.

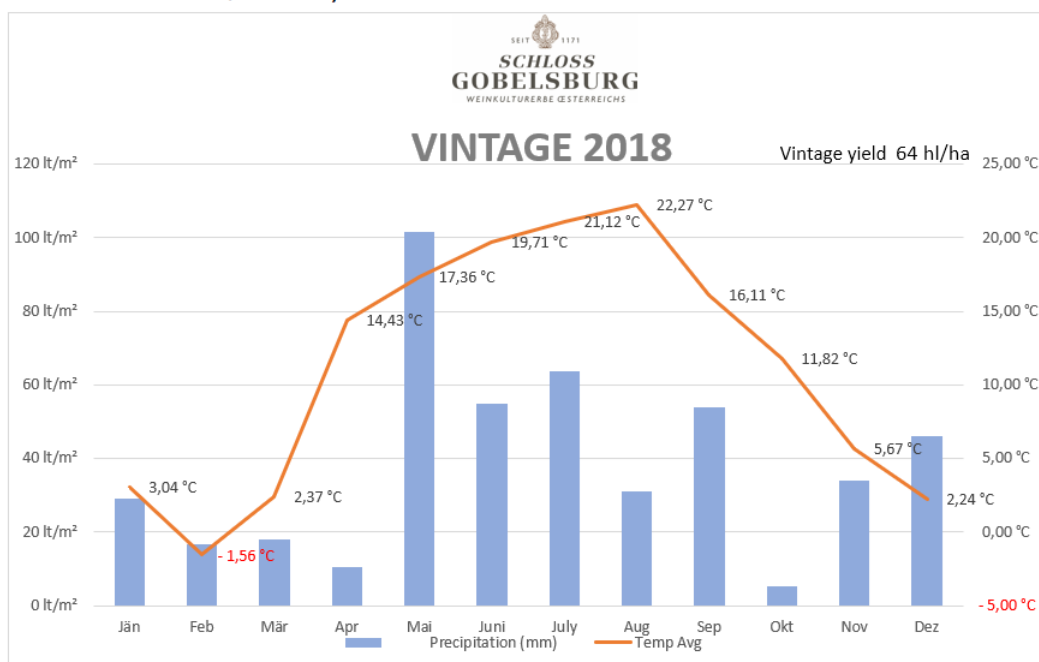
	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	19 lt/m²	0,33 °C	11,89 °C	-10,46 °C		79,38%	49
Feb	3 lt/m²	3,50 °C	18,37 °C	-7,39 °C		73,22%	125
Mär	12 lt/m²	7,62 °C	20,71 °C	-4,79 °C		67,41%	153
Apr	28 lt/m²	11,10 °C	25,17 °C	-0,70 °C		60,18%	223
Mai	95 lt/m²	13,25 °C	24,74 °C	1,21 °C		75,76%	138
Juni	27 lt/m²	22,55 °C	38,10 °C	10,83 °C	14	66,34%	341
July	61 lt/m²	21,48 °C	39,43 °C	9,37 °C	10	62,72%	251
Aug	74 lt/m²	21,14 °C	35,02 °C	8,67 °C	11	73,46%	244
Sep	47 lt/m²	15,59 °C	29,26 °C	2,22 °C		76,31%	194
Okt	33 lt/m²	10,08 °C	25,48 °C	-1,81 °C		89,02%	113
Nov	35 lt/m²	6,35 °C	16,86 °C	-3,57 °C		93,66%	53
Dez	33 lt/m²	2,31 °C	14,21 °C	-8,43 °C		89,02%	64
Vegetation	337 lt/m²	17,35 °C					1 398
Total	468 lt/m²	11,28 °C					1 948



VINTAGE 2018 - From the prospective of statistics the year could be defined as an average one. Even though the year was subjectively seen as a hot and dry one, this is not reflected in climatically data and records. Temperatures as well as precipitation were in general average. The most influential factor for the vintage was the lack of spring time. In the third week of April we experienced a temperature shift from very cold in the beginning of April to more than 20°C. And it continued like that. The effect was that nature developed in fast motion and everything seemed to blossom at the same time – it was a spectacle. Also in the vineyards you could watch the shoots grow and the first weeks in the vegetation period were a big challenge for the whole team. However summer remained with average temperatures (June 21°, July 22°, August 23°). Until the beginning of September we got 478mm of rain, which is already an average level for a year. But all this has been leading to an very early maturation, because normally in Spring time we have a delayed development because temperatures are not that high.

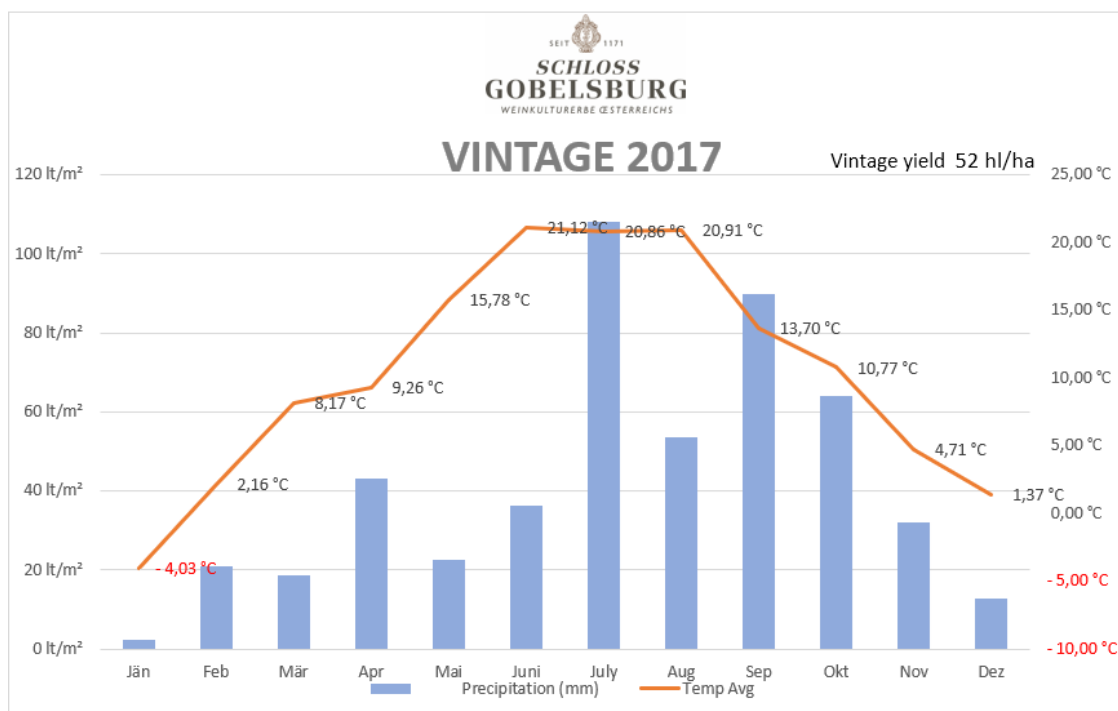
So Harvest started in the third week of August with the grapes for our Brut Reserve and the Blanc the Blancs. In the third week of September we started with the red wines and soon after with grapes for the regional wines. Second week of October we started with the single vineyard wines and finishing of on the 24th of October. All in all 7 to 10 days earlier than in 2003, which happened to be our earliest vintage so far. Ice-wine was harvested on the 22nd of January.

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	29 lt/m ²	3,04 °C	14,74 °C	-5,15 °C		90,51%	40
Feb	16 lt/m ²	-1,56 °C	5,87 °C	-14,27 °C		81,74%	55
Mär	18 lt/m ²	2,37 °C	14,36 °C	-13,14 °C		78,01%	99
Apr	10 lt/m ²	14,43 °C	28,22 °C	-0,67 °C		65,32%	274
Mai	101 lt/m ²	17,36 °C	29,16 °C	7,63 °C		75,90%	277
Juni	55 lt/m ²	19,71 °C	33,14 °C	7,81 °C	2	71,88%	207
July	63 lt/m ²	21,12 °C	34,27 °C	6,13 °C	9	65,68%	278
Aug	31 lt/m ²	22,27 °C	36,09 °C	6,42 °C	17	62,67%	295
Sep	54 lt/m ²	16,11 °C	29,91 °C	-1,40 °C		77,59%	220
Okt	5 lt/m ²	11,82 °C	23,92 °C	1,17 °C		75,50%	160
Nov	34 lt/m ²	5,67 °C	18,21 °C	-7,68 °C		92,12%	62
Dez	46 lt/m ²	2,24 °C	13,18 °C	-4,42 °C		87,46%	42
Vegetation	309 lt/m²	18,07 °C					1 541
Total	462 lt/m²	11,22 °C					2 009



VINTAGE 2017 - For the first time since 1996 we have experienced a vintage that is different from all what we have seen in the past 20 years. To some extent it gets close to 2003 being an early harvest but in other aspects the year was different. Vegetation started early which is a threat for spring frost. Being well organized, damage was minimized. The summer was hot and dry and in some vineyards stress symptoms were noticed. However, in contrary to other regions the symptoms were never over the top. After the harvest of grapes for the sparkling wine, we got significant rainfall which led to some botrytis infection. Severe selection and patience, waiting for the right moment to pick, were the key. We were the last winery in the area to be on full harvest. The mental pressure is always high in such a situation – but I believe that this is what makes the difference at the end. Yield: 52 hl / ha.

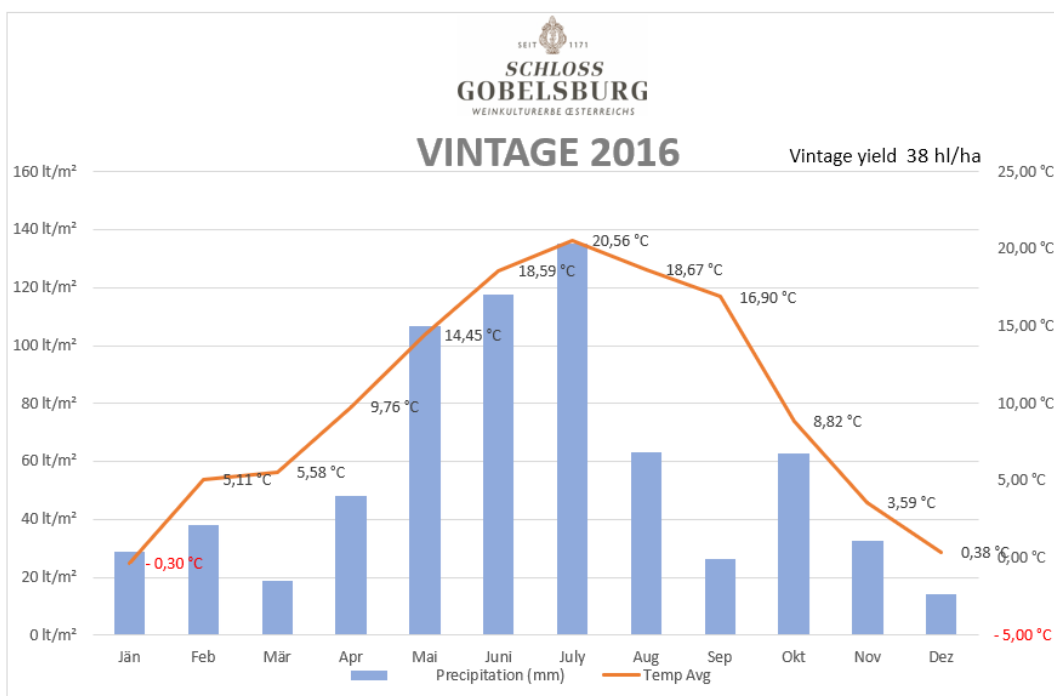
	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	2 lt/m ²	-4,03 °C	6,43 °C	-16,80 °C		80,55%	75
Feb	21 lt/m ²	2,16 °C	17,56 °C	-6,10 °C		85,52%	82
Mär	19 lt/m ²	8,17 °C	22,90 °C	-2,12 °C		71,93%	151
Apr	43 lt/m ²	9,26 °C	24,38 °C	-1,08 °C		70,01%	157
Mai	22 lt/m ²	15,78 °C	32,95 °C	-0,89 °C	1	69,00%	261
Juni	36 lt/m ²	21,12 °C	35,13 °C	7,47 °C	8	59,35%	293
July	108 lt/m ²	20,86 °C	34,48 °C	8,64 °C	11	67,37%	255
Aug	53 lt/m ²	20,91 °C	36,30 °C	6,97 °C	8	70,38%	284
Sep	90 lt/m ²	13,70 °C	25,08 °C	3,17 °C		83,11%	135
Okt	64 lt/m ²	10,77 °C	22,66 °C	2,71 °C		83,48%	116
Nov	32 lt/m ²	4,71 °C	16,07 °C	-3,80 °C		88,67%	48
Dez	13 lt/m ²	1,37 °C	14,43 °C	-8,73 °C		84,25%	65
Vegetation	373 lt/m²	17,19 °C					1 457
Total	502 lt/m²	10,40 °C					1 922



VINTAGE 2016 - The year started with a dry winter. In the last week of April, we got an early spring frost with temperatures to -4°C . The frost reduced the quantities but due to carried out counter-frost measurements, bigger losses could be avoided. In the beginning of May it started to rain, not all the time, but every week (which is unusual in our area). Until the end of July, we measure more than 350 lt/m^2 which almost equals the yearly average precipitation of Langenlois (around 400 lt). The sanitary situation in the vineyards was a challenge. In August it started to get better and the warm and drying up weeks that followed were a blessing to the vineyards and their grapes. Due to the cool and rainy vegetation period a rather late vintage was to be expected.

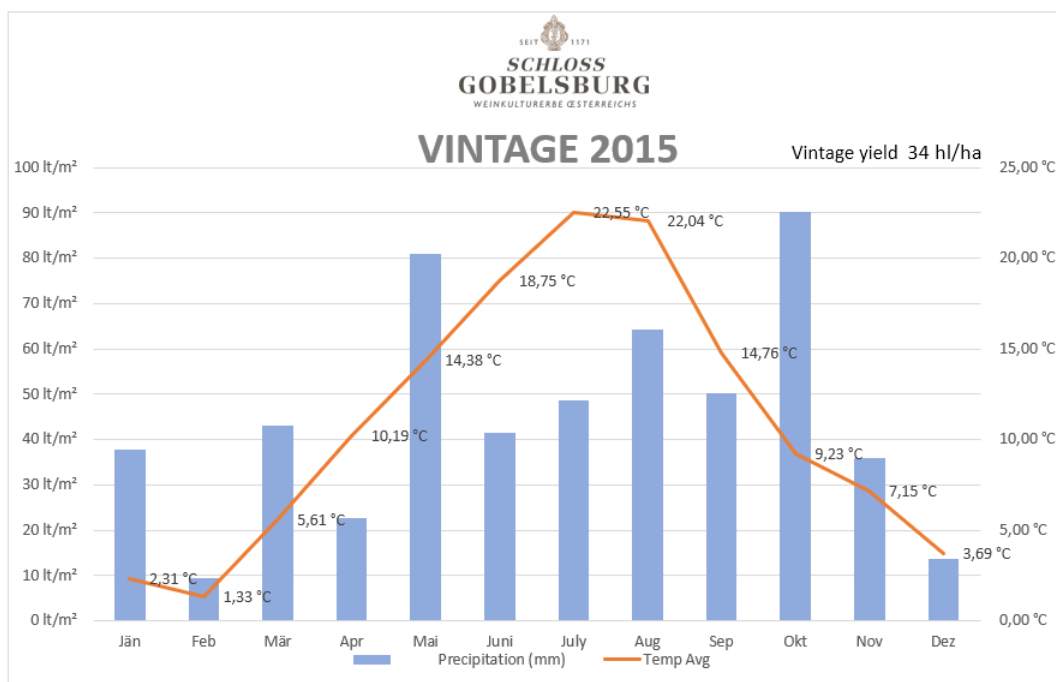
Harvest started in the middle of September with the grapes for our sparkling wines Brut Reserve and Blanc de Blancs, which is marked by a fresh acidity. In the beginning of October, we picked Pinot Noir, St. Laurent and Zweigelt and continued with the main harvest for the regional wines. Single site grapes were picked from early November until the 15th of November. On the 31st of December our Ice-wine was picked at -10°C . Yield: 38 hl / ha .

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp $>30^{\circ}\text{C}$	Humidity	Duration Sunshine (h)
Jän	29 lt/m ²	$-0,30^{\circ}\text{C}$	16,42 °C	$-14,13^{\circ}\text{C}$		89,00%	66
Feb	38 lt/m ²	5,11 °C	19,51 °C	$-3,57^{\circ}\text{C}$		81,59%	91
Mär	19 lt/m ²	5,58 °C	22,39 °C	$-3,53^{\circ}\text{C}$		78,87%	121
Apr	48 lt/m ²	9,76 °C	22,98 °C	$-2,82^{\circ}\text{C}$		75,23%	182
Mai	106 lt/m ²	14,45 °C	26,33 °C	3,93 °C		78,34%	203
Juni	117 lt/m ²	18,59 °C	31,37 °C	8,43 °C	2	82,28%	240
July	135 lt/m ²	20,56 °C	35,44 °C	9,18 °C	6	78,05%	259
Aug	63 lt/m ²	18,67 °C	31,08 °C	6,23 °C	3	78,60%	244
Sep	26 lt/m ²	16,90 °C	29,71 °C	2,64 °C		79,87%	237
Okt	63 lt/m ²	8,82 °C	23,91 °C	$-1,21^{\circ}\text{C}$		91,65%	63
Nov	32 lt/m ²	3,59 °C	15,82 °C	$-8,29^{\circ}\text{C}$		92,97%	67
Dez	14 lt/m ²	0,38 °C	12,13 °C	$-9,71^{\circ}\text{C}$		89,46%	59
Vegetation	510 lt/m²	16,33 °C					1 372
Total	689 lt/m²	10,18 °C					1 832



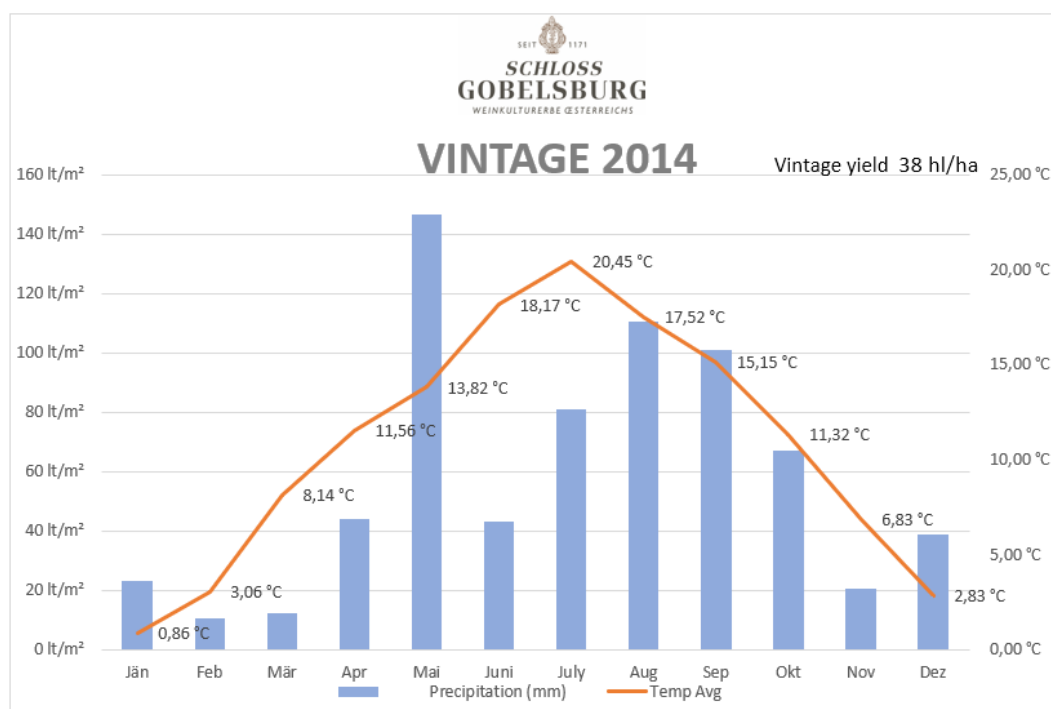
VINTAGE 2015 - After a dry and not too cold winter period followed by a calm and warm spring we were experiencing an early bud break. In the first two weeks of May we got as much precipitation as in the past 4 months together. On 6th of May at 2am a supercell caused severe damage due to hail and strong winds, in particular to our southern vineyards. We had warm summer days but still continuous precipitation, thus the vineyards did not had to suffer too much. End of August we finally got enough rain and the vineyards are finally relieved from the midsummer heat. That resulted in an earlier harvest than usually starting on September 11th. After a short break we continued with the red wines last week of September - first St. Laurent, then Pinot Noir, Zweigelt a little later. During the first half of October we had rain again which caused some slight botrytis infections. At harvest we therefore selected very strict and carefully and we could finally bring in healthy grapes from our ‚Erste Lagen‘ with great maturity for our noble wines as well as wonderful Trockenbeerenauslesen (Grüner Veltliner & Riesling). Grüner Veltliner Icewine was harvested on the 6th of January 2016. Yield: 34 hl / ha.

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	38 lt/m ²	2,31 °C	16,52 °C	-5,30 °C		88,20%	43
Feb	9 lt/m ²	1,33 °C	9,94 °C	-7,50 °C		84,76%	87
Mär	43 lt/m ²	5,61 °C	17,07 °C	-6,40 °C		73,17%	149
Apr	22 lt/m ²	10,19 °C	25,56 °C	-8,50 °C		61,67%	245
Mai	81 lt/m ²	14,38 °C	26,15 °C	1,30 °C		77,45%	157
Juni	41 lt/m ²	18,75 °C	32,68 °C	2,90 °C	6	69,82%	233
July	48 lt/m ²	22,55 °C	37,92 °C	2,60 °C	16	62,47%	306
Aug	64 lt/m ²	22,04 °C	36,93 °C	2,70 °C	16	68,12%	289
Sep	50 lt/m ²	14,76 °C	34,80 °C	0,50 °C	2	76,99%	145
Okt	90 lt/m ²	9,23 °C	22,69 °C	-1,70 °C		90,17%	90
Nov	36 lt/m ²	7,15 °C	21,49 °C	-6,40 °C		82,39%	101
Dez	13 lt/m ²	3,69 °C	15,14 °C	-3,40 °C		95,84%	68
Vegetation	375 lt/m²	16,95 °C					1 389
Total	536 lt/m²	11,00 °C					1 913



VINTAGE 2014 – A dry and warm winter period was leading to a significant draught until the end of April. As late as May it started to rain which brought the double amount of precipitation then the long-term average. Flowering and vegetation period filled us with hope for a great vintage. Everything was perfect until the end of July, when the rain started again. As in May we were facing the double amount of precipitation and until mid-September it would continue in that way. As a logical consequence botrytis infections were starting to spread with September temperatures, but I believe the most difficult moment was the psychological side of the situation. Many growers were starting to panic and so it is always a challenge to stay calm. Some of them were starting to pick as quick as possible to bring everything in as quick as possible, some others were starting to make several picking selections (selecting botrytis grapes out of the vineyard and leave the healthy ones) – we decided to stay calm and wait. Seeing it from the aftermaths it was the right decision. Rigid selection had to be done anyway and our system with different coloured boxes and a sorting belt helped a lot. October was dry and cool so we could continue to bring the grapes in with great maturity at the end of October and the first days in November. The last harvest day was the 10th of November. Grüner Veltliner Icewine was harvested on the 30th of December. Yield: 38 hl / ha.

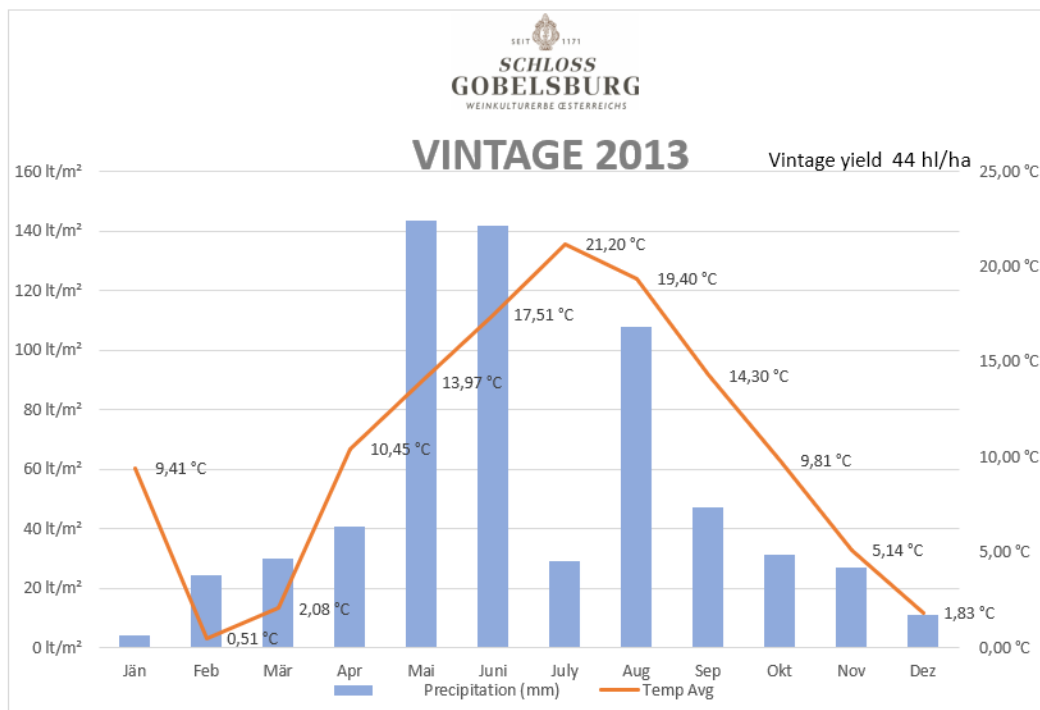
	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	23 lt/m ²	0,86 °C	9,73 °C	-10,29 °C		97,77%	48
Feb	10 lt/m ²	3,06 °C	12,30 °C	-5,34 °C		96,77%	90
Mär	12 lt/m ²	8,14 °C	20,51 °C	-2,68 °C		71,56%	207
Apr	44 lt/m ²	11,56 °C	23,60 °C	-2,32 °C		77,07%	193
Mai	146 lt/m ²	13,82 °C	29,67 °C	0,96 °C		80,63%	194
Juni	43 lt/m ²	18,17 °C	33,44 °C	7,66 °C	3	66,79%	265
July	81 lt/m ²	20,45 °C	34,37 °C	8,05 °C	8	78,29%	234
Aug	110 lt/m ²	17,52 °C	30,18 °C	5,53 °C	2	86,12%	195
Sep	101 lt/m ²	15,15 °C	25,55 °C	0,71 °C		91,41%	142
Okt	67 lt/m ²	11,32 °C	21,46 °C	-0,99 °C		95,79%	63
Nov	20 lt/m ²	6,83 °C	18,78 °C	-0,13 °C		98,10%	27
Dez	39 lt/m ²	2,83 °C	14,74 °C	-8,27 °C		88,19%	56
Vegetation	548 lt/m²	16,07 °C					1 176
Total	696 lt/m²	10,81 °C					1 714



VINTAGE 2013 - A long and cold winter with a lot of precipitation was a relief for the vineyards. A warm and dry May was pushing the vines forward, but the vineyards were still behind in the development. A cold and wet period in the beginning of June slowed down the development again, but during the flowering in the third week of June we had a very hot condition, which was leading to problems in the pollination of the berries. Sun and hot conditions in July and August summed up to TOP 5 in the last century. Terraces and young vineyards were suffering under these conditions.

Harvest started in the beginning of September with the grapes for our Brut Reserve (brilliant acidity ...). An early autumn frost on 8th of October caused troubles as we just had started to pick the grapes for St. Laurent, so beside the reds we had to start to pick the grapes from the lower vineyards, which were affected by the frost. Then we had a period in Stop and GO modus – Sun and rain were alternating – but for god’s sake it was cool so we had not too much trouble with botrytis. At the end we could bring in the grapes for the ‘Erste Lage’ vineyards under picturesque conditions (I made some really nice pictures this year) Last harvest day was the 12th of November. 44 hl / ha.

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	4 lt/m ²	9,41 °C	13,23 °C	6,46 °C		59,83%	18
Feb	24 lt/m ²	0,51 °C	10,05 °C	-6,24 °C		88,04%	27
Mär	30 lt/m ²	2,08 °C	15,45 °C	-7,56 °C		79,65%	122
Apr	40 lt/m ²	10,45 °C	28,26 °C	-2,85 °C		76,05%	183
Mai	143 lt/m ²	13,97 °C	26,03 °C	5,28 °C		82,57%	176
Juni	141 lt/m ²	17,51 °C	34,19 °C	4,72 °C	3	82,48%	213
July	29 lt/m ²	21,20 °C	35,96 °C	7,14 °C	8	71,02%	346
Aug	108 lt/m ²	19,40 °C	37,87 °C	7,87 °C	9	79,50%	254
Sep	47 lt/m ²	14,30 °C	27,63 °C	2,57 °C		76,14%	141
Okt	31 lt/m ²	9,81 °C	23,76 °C	-2,95 °C		90,35%	134
Nov	27 lt/m ²	5,14 °C	18,96 °C	-7,12 °C		92,77%	51
Dez	11 lt/m ²	1,83 °C	11,46 °C	-5,99 °C		93,18%	57
Vegetation	500 lt/m²	16,03 °C					1 372
Total	636 lt/m²	10,47 °C					1 722



VINTAGE 2012 - A calm, warm beginning of Spring led to an early bud break. But then a very rare natural phenomenon took place during the night hours of May 17th -18th: a frost made its way down from the north and over the wine regions in Niederösterreich; heavy damages occurred in parts of the Kamptal and Kremstal regions. Ultimately, this led to significant harvest losses. Spring continued, however, with very quiet and sunny conditions, and the first peak temperatures - up to 38 degrees C - were reached during the last week of June.

In July, there was a cool period lasting for around ten days, and it contributed in part to a surprisingly high amount of rainfall. This phase was extremely positive because, as the weather soon turned for the better and then climaxed with a very hot and dry August, there was ample water storage in the soil for the thirsty vines. The dry conditions continued until the end of the main harvest in mid-October. This was replaced by a sudden onslaught of cold temperatures that lasted until the end of the month.,

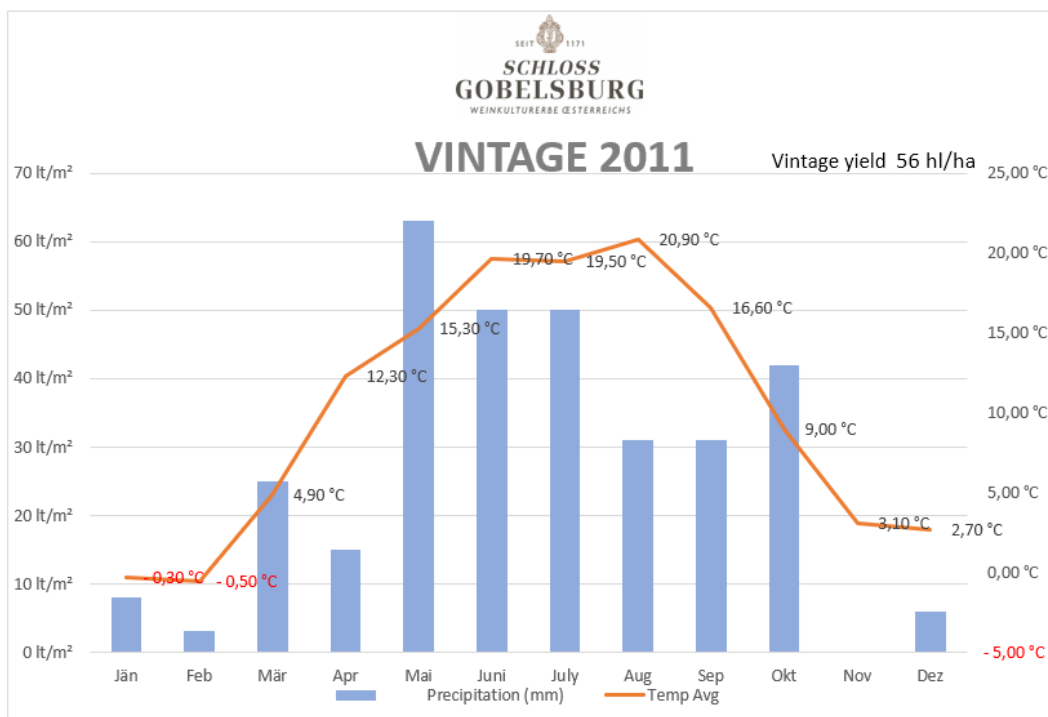
The parameters for the white wines are similar to those of the previous year, although the ample water supply in July and noticeably cooler night temperatures in September resulted in more compact and structured white wines. Yield: 35 hl / ha.

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	31 lt/m ²	2,11 °C	10,26 °C	-8,78 °C		74,56%	75
Feb	6 lt/m ²	-2,69 °C	14,70 °C	-18,46 °C		69,94%	98
Mär	8 lt/m ²	7,80 °C	22,25 °C	-7,23 °C		61,99%	200
Apr	32 lt/m ²	9,60 °C	31,15 °C	-4,48 °C		65,20%	218
Mai	68 lt/m ²	15,29 °C	30,75 °C	-1,40 °C	1	63,64%	255
Juni	121 lt/m ²	18,85 °C	34,14 °C	3,64 °C	5	75,12%	228
July	117 lt/m ²	20,34 °C	33,96 °C	7,96 °C	11	74,48%	218
Aug	104 lt/m ²	20,53 °C	35,39 °C	7,98 °C	9	64,97%	278
Sep	43 lt/m ²	15,29 °C	30,58 °C	1,22 °C	1	77,17%	187
Okt	21 lt/m ²	8,92 °C	26,29 °C	-5,19 °C		85,98%	103
Nov	0 lt/m ²	5,76 °C	6,07 °C	5,55 °C		84,91%	43
Dez	0 lt/m ²	-3,13 °C	10,91 °C	-10,84 °C		79,24%	53
Vegetation	473 lt/m²	16,54 °C					1 365
Total	552 lt/m²	9,89 °C					1 956



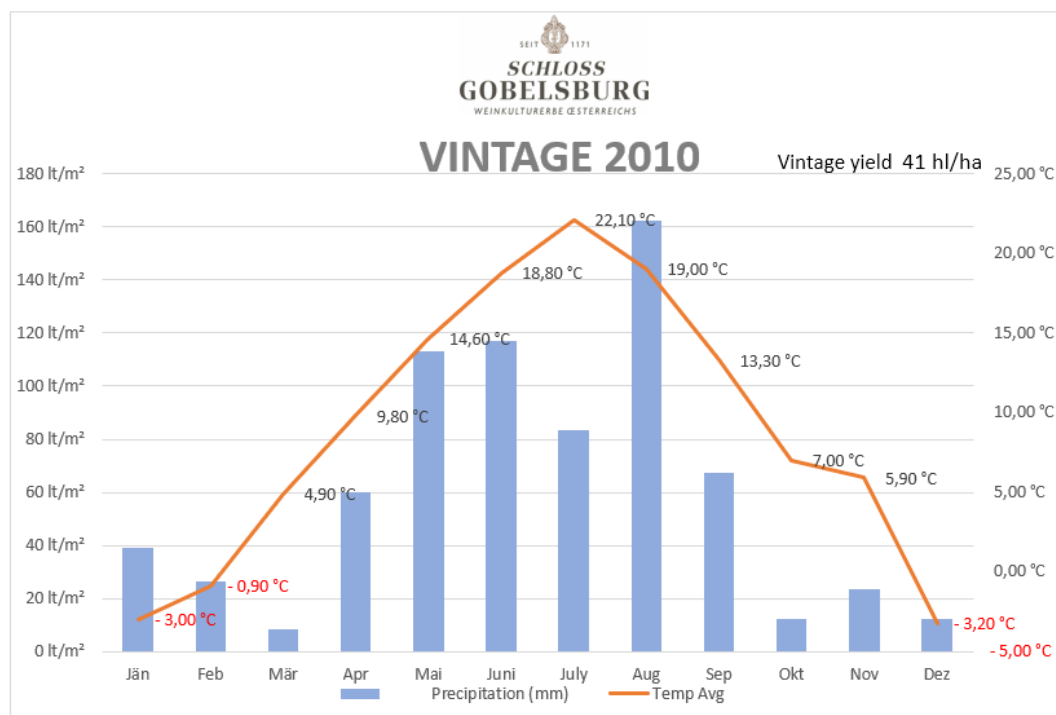
VINTAGE 2011 - After a beautiful springtime and two vintages with a small crop it was recognisable that we could expect a good vintage. A beautiful and sunny summer with few rainfall has been leading to high maturity levels. September was bringing us in big steps toward the beginning of the harvest. At the end of September we started with Pinot Noir and St. Laurent and continued with the classical Grüner Veltliner and Riesling. The single vineyards were harvested at the end of October to the first week of November. For ice-wine we had to wait until the 1st of February. Yield: 56 hl / ha.

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	8 lt/m ²	-0,30 °C	13,10 °C	-9,10 °C		82,00%	45
Feb	3 lt/m ²	-0,50 °C	14,60 °C	-12,20 °C		76,00%	120
Mär	25 lt/m ²	4,90 °C	20,20 °C	-7,90 °C		72,00%	167
Apr	15 lt/m ²	12,30 °C	27,20 °C	1,30 °C		67,00%	239
Mai	63 lt/m ²	15,30 °C	29,70 °C	0,20 °C		62,00%	291
Juni	50 lt/m ²	19,70 °C	31,40 °C	9,80 °C	2	63,00%	230
July	50 lt/m ²	19,50 °C	33,10 °C	10,80 °C	6	67,00%	167
Aug	31 lt/m ²	20,90 °C	38,10 °C	6,90 °C	8	68,00%	255
Sep	31 lt/m ²	16,60 °C	31,40 °C	7,40 °C	4	74,00%	207
Okt	42 lt/m ²	9,00 °C	26,80 °C	-1,30 °C		79,00%	128
Nov	0 lt/m ²	3,10 °C	14,40 °C	-4,70 °C		85,00%	53
Dez	6 lt/m ²	2,70 °C	12,20 °C	-7,20 °C		78,00%	32
Vegetation	267 lt/m²	16,83 °C					1 363
Total	324 lt/m²	10,27 °C					1 934



VINTAGE 2010 - The harsh Winter of 2009 was met by the pleasant arrival of Spring in 2010. However, cold, wet periods soon followed, and 2010 saw significant rainfall and a lack of sunshine overall. Depending on the grape variety and wine-growing area, the flowering period occurred during weather conditions that were not favourable, and had a direct effect on the yields. After the rather unsteady flowering period, there was a deceptive stretch of heat in July. But this was all too quickly replaced by a cool, rainy August and a September that showed few signs of Indian Summer. In October, there were several “windows” of dryness that allowed, at carefully chosen harvest times, grapes to be brought into the cellars dry, healthy and ripe. Especially treasured were the undamaged grapes set loosely on their bunches: this deterred the development of Botrytis, and the growers could breathe easier until harvest time. Also, cool temperatures - especially during the nights - made an essential contribution to the rare “wet year but healthy grapes” phenomenon. Yield: 41 hl / ha.

	Precipitation (mm)	Temp Avg	Max Temp	Min Temp	Tage Temp >30°C	Humidity	Duration Sunshine (h)
Jän	39 lt/m ²	-3,00 °C	5,50 °C	-17,80 °C		84,00%	35
Feb	26 lt/m ²	-0,90 °C	12,60 °C	-11,00 °C		83,00%	42
Mär	8 lt/m ²	4,90 °C	23,40 °C	-8,00 °C		71,00%	146
Apr	60 lt/m ²	9,80 °C	27,60 °C	-0,90 °C		71,00%	219
Mai	113 lt/m ²	14,60 °C	26,00 °C	6,00 °C		76,00%	99
Juni	117 lt/m ²	18,80 °C	32,30 °C	9,40 °C	5	70,00%	212
July	83 lt/m ²	22,10 °C	34,30 °C	9,90 °C	14	68,00%	249
Aug	162 lt/m ²	19,00 °C	30,80 °C	7,20 °C	3	75,00%	217
Sep	67 lt/m ²	13,30 °C	23,80 °C	4,00 °C		79,00%	146
Okt	12 lt/m ²	7,00 °C	18,20 °C	-3,40 °C		82,00%	108
Nov	23 lt/m ²	5,90 °C	20,20 °C	-3,60 °C		83,00%	52
Dez	12 lt/m ²	-3,20 °C	7,80 °C	-15,10 °C		81,00%	55
Vegetation	554 lt/m²	15,80 °C					1 138
Total	722 lt/m²	9,03 °C					1 580



VINTAGE 2009 - After a long and cold winter the weather changed from one day to another at the end of April. A cool period during flowering was leading to very loose bunches and the awareness that we are going to have a very small crop. Over the vegetation period we got regularly rainfall, so that the vines never suffered from dry stress. This situation – unusual in our area – is leading to a shift for the aroma profile from the spicy components to more floral components. After some rainfall in mid September the weather situation changed and we could harvest without stress until the 18th of November, bringing in some very mature grapes. 38 hl / ha.

VINTAGE 2008 - After a warm winter vegetation started early at the beginning of April. Due to frost on May 1st we suffered severely in certain vineyards. Flowering went quickly in the beginning of June. The rest of the vegetation period was very hot and dry, which ended only in September with the long sought after rain. The beginning of main harvest was third week in October for the classical, light and crisp Veltliners. Riesling followed in the last week of October and first week of November. The rest of November we were busy for the single vineyard GV's and selecting grapes for sweetwines. Icewine was harvested this year in two steps: first on December 19th and then again on February 19th. Yield: 53 hl / ha.

VINTAGE 2007 - Winter – especially January – was the warmest since 1851. The only time when temperatures dropped was on January 26, bringing with it down to – 10°C und Grüner Veltliner Eiswein 2006 was brought in. It was also dry, which led to low winter humidity. The first swelling buds were observed in the second week of April with proliferation following ten days later. May gave us spring frosts, causing particular damage in the Gobelsburg vineyards. The rest of the summer was pleasant without increased stress so that work could be carried out in peace. There were repeated, short periods of precipitation but never anything significant. It grew cooler again in time for the flowering season at the beginning of June, delaying slightly flowering. The first half of July was cool before becoming very hot again. Some exposed grapes displayed sunburn. Shoots were picked out on the shady side, protecting the grapes on the sunny side. We were spared the heavy rains that fell in the southern winegrowing areas. As we do every year we began the harvest by picking grapes for the sparkling wine. After a break of almost two weeks we began the main red wine harvest. Zweigelt first, followed by St. Laurent and Pinot Noir. After the red wine were picked we began main harvest in mid-October. We started, as always, with the 'classical' Grüner Veltliner. Riesling was harvested at the end of October and the beginning of November. At the beginning of November weather changed to the better even though there were grapes with botrytis. In the harvests of the individual locations we pick the botrytis grapes separately and thus have supplements for special quality wines for Auslese, Beerenauslese and TBA following further selection. For the single vineyards we started with Gaisberg, and then Heiligenstein, followed by Grüner Veltliner vineyards Renner, Grub, Lamm and Steinsetz. Harvest of the 2007 vintage was completed on November 29 with the exception of the ice wine crop. There was also an ice wine this year. In the night from 18th to 19th of December the GV Ice wine was harvested. Yield: 36 hl / ha.

VINTAGE 2006 - It was a long and cold winter with a thick cover of snow for Austria and especially for the Kamptal. In addition, there was also strong winter dampness for the spring growing. February and March were decidedly cool and delayed growing for a good 14 days. The first buds began to swell in the third week of April, primarily in warmer locations, and growing began in the last week of April. As is so often the case, May and June were variable. Cloudy days alternated with partially sunny days. The blossoms began to wane in the third week of June with the inconsistent weather and led to the delay of the Grüner Veltliner grapes. July was, in parts, a very hot month and led to a fast advancement in vegetation. We thought that we had another prematurely ripe year in front of us, like 2003, but August turned out to be pronouncedly cool. We were lucky that with 70mm of precipitation we were able to come away mildly, so that we did not have to fear any infections.

Harvest started with Zweigelt, followed by St. Laurent and Pinot Noir at the end of September. After the red wines had been safely brought in, we began the main harvest on October 18th for the classical wines of Grüner Veltliner and Riesling. In the last week of October we started first with Gaisberg, then Heiligenstein and finally the Grüner Veltliner vineyards Renner, Grub, Lamm and Steinsetz. For the noble sweet wines we harvested a Riesling "Trockenbeerenauslese" (selected dry berries) [[34°KMW]] from the Riesling wine gardens. On November 11th, aside from the ice wine gathering - the harvest from the year 2006 will be finished. In the night from 25th to 26th of January the GV Ice wine was harvested. Yield: 33 hl / ha.

VINTAGE 2005 - Winter brought precipitation and thus sufficient moisture for the growing. February and March were decidedly cool and delayed growing. The first buds began to swell in the middle of April, primarily in warmer locations, and bud break began in the last week of April. In the following weeks cloudy days alternated with partially sunny days. The blossoming in the third week of June went by very quickly in the warm and sunny weather, probably the shorting blossoming in 50 years. This resulted in a very homogenous vintage of grapes as we could expect a very uniform level of ripeness. The weeks in July and August were very changeable. Extensive rain began to fall in the middle of August, which led to numerous floods in western Austria. The wine gardens were under a high risk of peronospora. Infections were found on the young shoots. The grapes were not affected by this. At the end of August it was warm and dry again and September brought a beautiful Indian summer.

We began harvest with the crop for the sparkling wine. After a two week break we began harvest with Zweigelt, followed by St. Laurent and Pinot Noir.

The main harvest started on October 16th. Botrytis slowly set in with the Rieslings, but the Veltliners are very healthy. The light Green Veltliners were made in the beginning, in order to preserve the fresh acidity. Rieslings was picked at the end of October and beginning of November and Riesling Urgestein and Gobelsburger Riesling were brought to the wine cellar. Now the harvest from the individual locations could begin. First Gaisberg, then Heiligenstein and finally the Green Veltliner locations Renner, Grub, Lamm and Steinsetz. In the meantime, we continued to busy ourselves with noble sweet wines and harvested a Riesling selection (24°KMW) and a Riesling dry berry selection (32°KMW). On November 17th (except for the ice wine) - harvest was finished. In the night from 27th to 28th of November the GV Ice wine was brought in. Yield: 39 hl / ha.

VINTAGE 2004 - For once there were no frost damages during winter. However, February and March were rather cool and we could assume a "late harvest" already at this early time of the year. As late as mid of April the first buds showed on vines situated in warm and shielded sites and began to fully sprout in last week of April. Cool weather continued, overcast and sunny spells alternating. Heavy precipitation caused another delay in vegetation. Vines blossomed from mid of June to early July, but many buds did not completely finish flowering hence bearing no fruit. This is ideal for the wine grower, that is to say less green harvest. But it also means a late harvest. July and August turned out to be extremely dry and sunny. The vineyards developed beautifully. Two rainy days end of August gave the first glance of autumn. September was dry but cool.

Harvest started on September 19 that is, as always, with grapes for the base wine of our sparkling "BRUT". The berries produced a natural ripeness of 11% - just right for a clear structure and ideal blend of Pinot Noir, Gruener Veltliner, and Riesling which are the components of the Gobelsburg Brut.

After 10 days of intermission the harvest of red varieties began. First Zweigelt, then St. Laurent, and later Pinot Noir. The hot days of July and August produced well coloured skins of the berries whereas the cool September strengthened subtle fruit notes. Main harvest started on October 19. On lower vineyard sites white frost that occurred on October 12 changed colours of the foliage. Partially leaves fell off and grapes hung freely on the vines. Mist and fog delayed the harvest again. Long intervals were needed to let the grapes dry off. Foehn warmed up days and nights considerably which gradually caused Botrytis.

Fortunately on November 11 the weather changed to the better. It turned out to be very cool, dry, and windy. Grapes dried off quickly and one could taste the difference day by day. Now it was an excellent time to harvest the single site varieties. First Riesling Gaisberg, then Heiligenstein, followed by Grüner Veltliner Renner, Grub, Lamm, and Steinsetz. The last two days of a difficult but successful harvest period were reserved for the noble rot wines. We are delighted having achieved an AUSLESE (24° KMW), a BEERENAUSLESE (28° KMW), and a TROCKENBEERENAUSLESE (32° KMW). The harvest was completed on November 26. Yield: 39 hl / ha.

VINTAGE 2003 - After an extremely cold and dry winter (till -18°C), that left us with some frost damage in the vineyards, the weather changed round the 7th of April which started the bud break and the shooting in the mid of April. The combination of warm weather and some rainfall in May let the vineyards explode in their development and brought us to a very early flowering at the end of May to beginning of June. In the summer month we regularly had some rain, but only for short periods, just enough to avoid dry stress IN the vines. All that let us to the earliest beginning of harvest at September 1st. We started with selecting out grapes for the sparkling wine. Extraordinary was that at the beginning of September the nights turned cool (+5°C). In the fourth September week we started with harvesting the red burgundy varieties (Pinot Noir, St. Laurent, Zweigelt). After October 2nd we stopped harvesting for two weeks. We had to wait for the complete physiological ripeness of the grapes.

Ripeness is not sugar level – that turned out to be one of the key factors of the vintage. Sugar levels did not change much between end of September and end of October. But if went through the vineyards and tasted the grapes, you could taste the difference from week to week.

Then in the third week of October we could start with the cooler sights for the light GV's, then we picked the Rieslings from Gaisberg and Heiligenstein and then the single vineyards from Steinsetz, Renner, Grub and Lamm. On the 6th of November – two weeks earlier than in the previous years – harvest could be completed. Yield: 38 hl / ha.

VINTAGE 2002 - A mild, dry winter was followed by an amiable and equally dry spring. Flowering at the end of May was unproblematic and resulted in good fruit set. Continued warm weather throughout the summer, interspersed with thundershowers brought a lead in fruit maturity that appeared to rival that of the hot 2000 vintage. Certain parts of the wine areas Wachau, Kamptal, and Kremstal suffered disastrous damage from the tremendous precipitation volume during the second and third week of August and the threat of rot required urgent attention from vintners in vineyards all over Austria.

The weather during the harvest months was extremely changeable – long, sunny days in September; early, cool nights (very cool in October); foggy, late autumn days; “icy” storms from the north, as well as very warm ‘Föhn’ winds from the south. The last grapes were picked on 21st November. Yield: 46 hl / ha.

VINTAGE 2001 - Very inconsistent and in some cases extreme vegetation in spring and summer was followed by an incredibly wet and cool September. A cool head and strong nerves were the order of the day, and a repeat of strict yield controls and tending of leaves were required. Finally, an Indian summer in October allowed for excellent maturation of the grapes. Yield: 48 hl / ha.

VINTAGE 2000 The winter months were humid but not too cold. A warm, dry spring made for an ideal start to the growing season. As early as April and May we experienced summery temperatures, which resulted in early flowering. Somewhat cooler and damp weather in July brought the vines some moisture and encouraged their quick development. Due to an extremely hot period in August, the cluster size and must-yield were correspondingly small. The grape harvest was moved forward by up to three weeks in many regions; it turned out to be the earliest harvest since 1794. Yield: 46 hl / ha.

VINTAGE 1999 - Winter was not too cold, and budding began inconspicuously in mid-April. Adequate water supply remained available throughout the growing season. Flowering lasted from mid- to late June. It made for a very satisfactory fruit set without any great loss from shot berries. The warm, rainy summer ensured good foliage development. An inconsistent August was followed by an unusually mild and sunny September, which drove maturity onward and thus set the stage for a very good vintage. The harvest started on 8 September. Optimal weather conditions in October with mild, sunny days and cool nights promoted the development of aromaticity in the grapes, and the pleasantly long growing season gave us grapes rich in extract. This meant powerful, well-structured white and red wines. Harvest ended on 24 November. Yield: 51 hl / ha.

VINTAGE 1998 - A year of contrasts in the weather: the picture-perfect summer with a good head start for the vegetation was followed by a rainy autumn which meant a huge slowdown in ripening. The harvest began on 7 September. Primary harvest 30 September to 7 November. Constant rainfall until mid-October meant the extensive development of botrytis. Only the last week in October could save the vintage! A series of days with intense winds shrivelled up the botrytis berries, making possible wines that can truly be described as 'grand'. Yield: 35 hl / ha.

VINTAGE 1997 - Around the first of the year we had very low temperatures in the region: up to -30°C, which resulted in massive frost damage. Voluminous rainfall in July brought flooding like we experience only once every century. The vineyard soils absorbed the water well. Afterwards it remained very dry until the harvest, with clusters showing the beginnings of drought damage. In the third week of October there were several days of frost, up to -7°C. We started picking on 15 September. Primary harvest 6 October to 6 November. The must weights were heavily dependent on yield, from 17° KMW on up. 1997 is a good vintage for red wines. Yield: 33 hl / ha.

VINTAGE 1996 - Winter was quite cold, with long-lasting snow cover and then late budding. Summer turned out damp and cool, and the weather remained damp and cool even during harvest. There were very high acid values, consistently over 10 g / l. The low must weights and the additional factor of botrytis created a pessimistic mood about the vintage. Early leaf-fall brought an end to sugar formation. The (few) top wines of the year, however, have extraordinary format. It is the year of the Veltliner fruit. Harvest volume low.