




WEINGUT
TEMENT
SÜDSTEIERMARK

MUSCHELKALK

MORILLON

Südsteiermark ^{DAC}



Vintage	2023
Grape Variety	Morillon
Appellation	Territory wine Südsteiermark ^{DAC}
Terroir	Coralline limestone soil
Vinification	After natural spontaneous fermentation 15 months maturation sur lie in big neutral oak casks, bottled unfiltered
Agriculture	 Bio Organic AT-BIO-402
Closure	Glass cork (VinoLok)
Vine age	10-40 years
Best time to drink	2025 - 2035
Food recommendation	A great addition to veal and porcini mushrooms
Wine description	Almost shy... in the best way. It smells like ripe apple, citrus fruit, and dandelion root. The wine is slender and light, with welcoming acidity and salty-mineral aftertaste.
Analytical data	12,5 % vol. 2,8 g/l RS dry 7 g/l tBS
Nutritional information	Ingredients: Biodynamic grapes. Contains sulfites. Calorific value: 100 ml contains an average of 308 kJ / 74 kcal



<https://friendssinwine.com/Label/6>

The wine year 2023

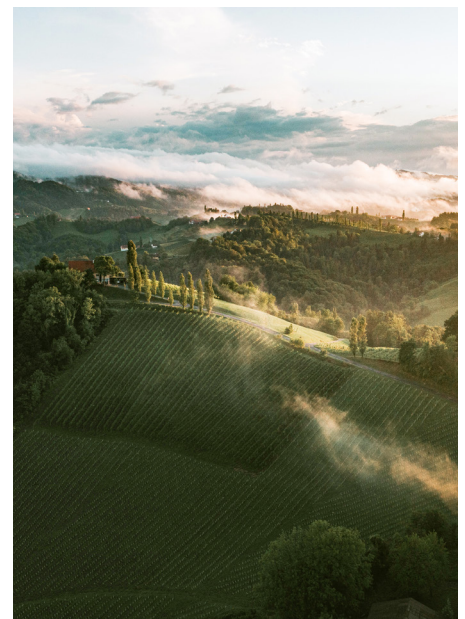
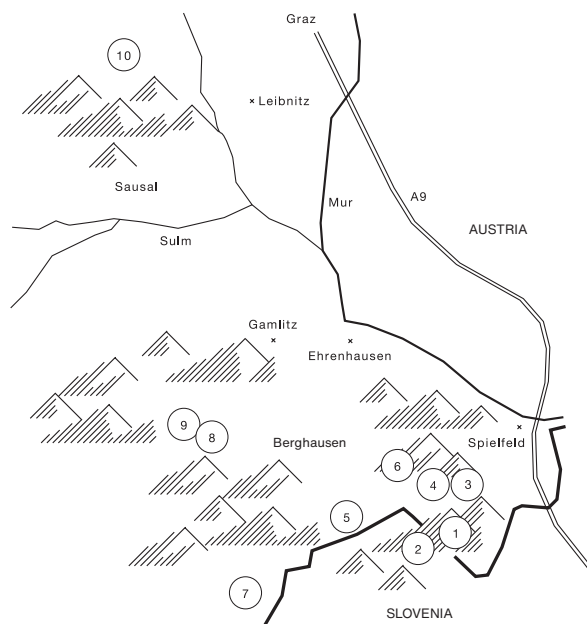
2023 was a challenging year for all of us: constant rain, hail, periods of extreme heat and violent summer storms. The 2023 wine year began with a very dry winter. In March, our forests were tended and pruned, as well as new trees were planted. In April, we spread compost and compost preparations. The weather was moderate and we were satisfied. Then the weather changed in May. This resulted in heavy rain which caused massive landslides in the whole region. These cool and rainy temperatures lasted until June, delaying flowering. The weather hardly stabilized in July either, as the high humidity and hot days brought the first major hailstorms. By August, we were already counting over 1100 liters of rain per square meter. In September, the weather eased a little and we were able to start harvesting on September 18 in glorious late summer weather. Despite the challenging weather, we are more than happy with our harvest. In the 13 days of harvesting, our 400 hands may have harvested less than in the previous year, but the quality was outstanding: beautiful small-berried grapes with ideal ripeness and good acidity structure. A proof that the biodynamic cultivation of our vineyard is the right approach.

Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010222108	9120010222160
Diameter / Height bottle	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
Full bottle weight	1370 g	2600 g
Packaging unit	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE Case	9120010222115	9120010222177
Case dimension L/W/H	24,5/16,5/30,6 cm	35,1/31,2/11,1 cm
Cases per palette	105 (630 bottles)	72 (216 bottles)
Cases per layer	21 x 5 layers	8 x 9 layers

OVERVIEW SINGLE VINEYARDS

Territory wine
Südsteiermark^{DAC} **STK**

- 1 Zieregg
 - 1.1 Zieregg
 - 1.2 Zieregg Kär
 - 1.3 Zieregg Kapelle
 - 1.4 Zieregg Steilriegel
- 2 Ciringa
- 3 Grassnitzberg Riff
- 4 Wielitschberg
- 5 Sulz
- 6 Ottenberg
- 7 Rossberg K
- 8 Steinbach Fürst
- 9 Sernau König
- 10 Hochkittenberg



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