WEINGUT
TEMENT
SÜDSTEIERMARK

RIED
ZIEREGG STEILRIEGEL
MORILLON

Vintage	2022
Grape Variety	Morillon (Chardonnay)
Appellation	Cru wine Südsteiermark[DAC], STK® Grand Cru (GSTK®)
Terroir / Vineyard	Southwest slope and oldest part in family. Characterized by cambisol and coralline limestone soil, the old vines grow on a 16 million year old coral reef. Vine age: 43 years Vineyard size: 3.27 ha, about 16,000 vines Slope gradient (av.) 50 % Exposure about 220° southwest; warmest part of vineyard with sun from early morning until late evening Sea level 400 - 480 m
Vinification	After natural spontaneous fermentation 24 months in small neutral oak casks „sur lie“, bottled unfiltered
Agriculture	Biodynamic agriculture AT-BIO-402 (Demeter & respektBIODYN)
Closure	Natural cork
Best time to drink	2026 - 2046
Food recommendation	Goes very well with fresh water fish, roast veal, oven-roasted vegetables
Wine description	Unique, not only because the synonym for Chardonnay is Morillon in Styria alone. Also, for the top-site Zieregg, it´s grown on; on coralline chalk. Ever-present herbal aroma, dried apple, and exotic fruit. Easily accessible, mineralic, and exceptionally fresh.
Analytical data	13 % vol. 2,1 g/l RS dry 6,9 g/l tbS
Nutritional information	Ingredients: Biodynamic grapes. Contains sufites. Calorific value: 100 ml contains an average of 311 kJ / 74 kcal
Recent reviews	96-98 Robert Parker Wine Advocate (highest-rated Chardonnay internationally in 2025) 97 Falstaff

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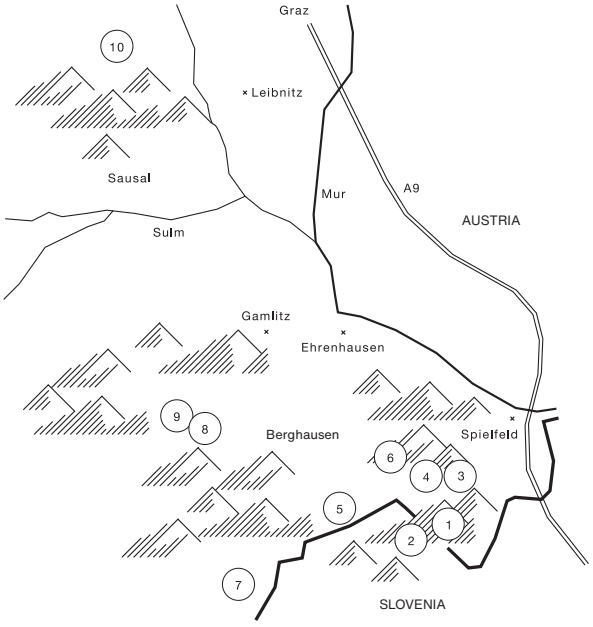
The wine year 2022	Vintage 2022 started with moderate winter temperatures and dry weather. In March we started tastings with our team, sommeliers and friends in wine. April was perfect for spreading organic compost and biodyn preparations. Also we finished planting our terraces on single vineyard Grassnitzberg Riff. Vegetation started by the end of April and budding began. May got noticeable warmer. Outside we started with the selection and breaking out of the shoots. At the end of the month the weather turned from dry to humid and until mid July we counted more than 40 heavy rain showers. The perfect leave management was crucial. Done right it helped as natural ventilation against the humidity. In August we spread out horn silica to stimulate the ripening process. On September 12 we started in the shortest harvest ever. Only 12 days later – on September 24th the harvest was over. What an achievement thanks to 200 helping hands and a first-class team in the cellar. The grape material was perfect, the yields however low due to the difficult flowering period.

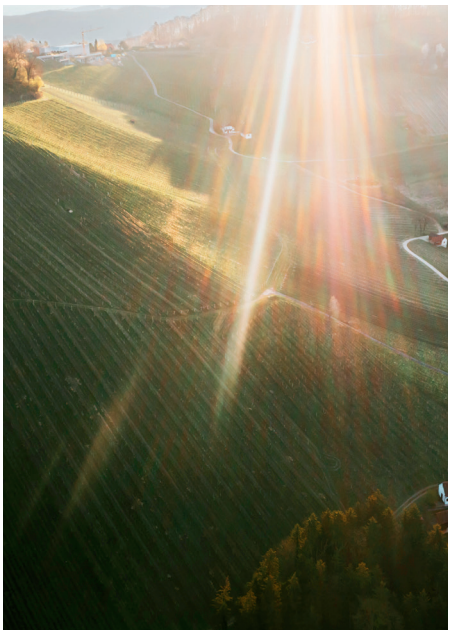
Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010222788	9120010223167
Diameter / Height bottle	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
Full bottle weight	1370 g	2600 g
Packaging unit	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE Case	9120010222795	9120010223174
Case dimension 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 cases x 5 layers	8 cases x 9 layers

OVERVIEW SINGLE VINEYARDS

STK® Grand Cru

1. Zieregg
   - 1.1 Zieregg
   - 1.2 Zieregg Kår
   - 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





AT-BIO-402
AT-Landwirtschaft

Founding member of the Association of Styrian Terroir & Classic Wineries

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