

Producer Weingut Malat
3511 Palt (Austria)
Panelist Michael Malat



Michael Malat is a 9th generation vintner, domiciled in the less-known part of the Kremstal south of the Danube. His father Gerald, a legendary figure in the modern history of Austrian wine, built the family domain from a few acres and a host of contract growers to its present 123 acres of all-estate production. Michael has been at the estate's helm since 2008. The most-produced variety is Grüner Veltliner; Riesling comes in second. The estate, while the estate's red portfolio, unusual in the Kremstal, is also widely respected, along with its sparkling wines. Gerald Malat made Austria's first estate-grown, bottle-fermented sparkling wine. Annual production is 250,000 bottles.

2017 Ried Steinbühel 1ÖTW Erste Lage Riesling

VINEYARD CHARACTERISTICS

Vineyard	Ried Steinbühel 1ÖTW
Soils	Crystalline granulite rock
Region	Kremstal
Average vine age	30 years
Size of Site	5.9 acres
Elevation	675-770'
Aspect	Northwest
Slope	Large terrace + 4% slope below
Clones	Selection from own stock
Roostock(s)	Kober SO4 & 5BB
Row Orientation	East-West & North-South
Vine spacing	2.6' x 8.5'
Yield/acre	2.0 tons/acre

HARVEST

Harvest Date(s)	October 5-6, 2017
Typical/early/late?	Typical
Harvest Brix	22 Brix

CHEMISTRY

Alcohol %	13.10%
Residual Sugar (g/L)	1.8 g/L
pH	3.01
Acidity (g/L)	7.9 g/L

2016 Pinot Noir Reserve

VINEYARD CHARACTERISTICS

Vineyard	Ried Satzen
Soils	Alluvial sediments over chalky gravel
Region	Kremstal
Average vine age	30 years
Size of Site	10 acres of Pinot (74 total)
Elevation	655'
Aspect	West
Slope	Less than 3 degrees-no terrace
Clones	Selection from own stock
Roostock(s)	Kober SO4 & 5BB
Row Orientation	North-South
Vine spacing	2.6' x 8.7'
Yield/acre	2.5 tons/acre

HARVEST

Harvest Date(s)	September 29-30, 2016
Typical/early/late?	Late
Harvest Brix	21.5 Brix

CHEMISTRY

Alcohol %	13.50%
Residual Sugar (g/L)	1.0 g/L
pH	3.69
Acidity (g/L)	5.2 g/L