Gustav Klimt Adele Blanc de Blancs Brut 2016

WINE DESCRIPTION
Szigeti (pronounced ZIG-it-ee) began in 1991 when brothers Norbert and Peter Szigeti took over the family business. Szigeti operates as a négociant, buying fruit from contracted growers and owning no vineyards. A broad range of wines are produced, all by the traditional method, and all made in fresh style with clear varietal expression.

Szigeti produces wine from contracted growers in Burgenland and Niederösterreich and works closely with their partners to obtain grapes explicitly grown to produce quality sparkling wine. The designation “Österreichischer Sekt g.U.” (Austrian Sekt with Protected Designation of Origin) applies to the entire production.

Gustav Klimt Adele Blanc de Blancs Brut produced from 100% Chardonnay, is hand-harvested from growers in Leithaberg. Alcoholic fermentation with Champagne yeasts in stainless steel tanks precedes second fermentation in bottle and twenty-six to forty-eight months en tirage. Riddling is by gyropanette, and the dosage is with local sweet wine. The portrait of Adele Bloch-Bauer on the label is from Klimt’s golden phase. The painting lives today at the Neue Galerie in New York.

TASTING NOTES
Szigeti seeks to produce wines in a fresh style with clear varietal expression. Gustav Klimt Adele Blanc de Blancs Brut shows notes of green apple and citrus with salty minerality and a subtle toastiness from aging forty-eight months on the lees. The wine crisp and clean tasting on the palate with a lingering dry finish.

FOOD PAIRING
This Blanc de Blancs Brut will accent simply prepared fish and shellfish like the way a squeeze of lemon might. The citrus character of this wine will highlight the brininess of raw oysters, sushi, or grilled prawns while its acidity and texture perfectly complement grilled halibut with lemon beurre blanc.

VINEYARD & PRODUCTION INFO
Harvest time: September
First vintage of this wine: 2003
Bottles produced of this wine: 25,000

WINEMAKING & AGING
Varietal composition: 100% Chardonnay
Fermentation container: Stainless steel tank
Malolactic fermentation: No
Fining agent: Vegan
Type of aging container: In bottle
Length of aging before bottling: 26-48 months

ANALYTICAL DATA
Residual sugar: 8.1 g/L
Acidity: 7.4 g/L

PRODUCER PROFILE
Estate owned by: Peter Szigeti
Winemaker: Christian Sucs
Estate founded: 1991
Winery production: 650,000 Bottles
Region: Burgenland
Country: Austria