

WINEMAKER:

Stefanie, Susanne, and Georg
Renner

FOUNDED:

1988

COUNTRY:

Austria

REGION:

Burgenland

Chardonnay

Rennersistas

VARIETY:

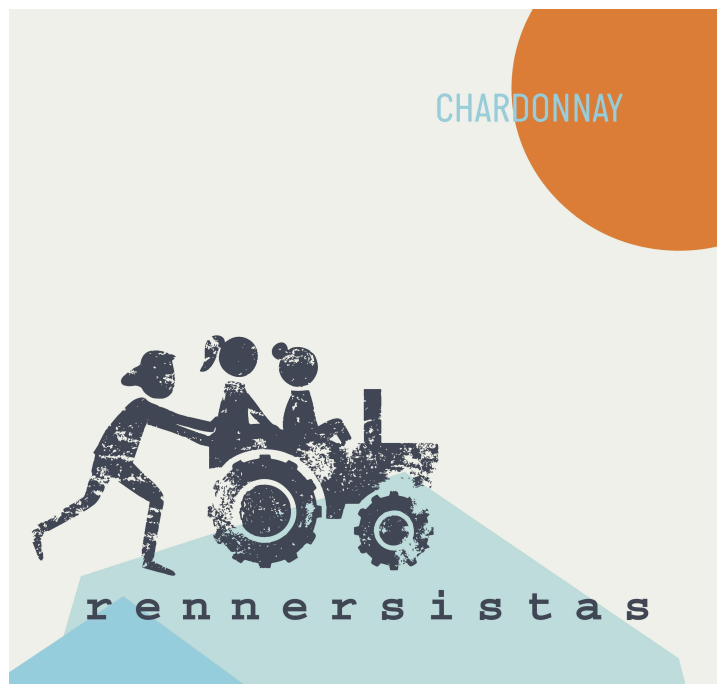
Chardonnay

FARMING:

Biodynamic, Organic

APPELLATION

Burgenland

**WINEMAKING & VINEYARD**

Biodynamic, Organic, No SO2 Added. 100% Chardonnay. This parcel of vines was planted in 1992 on gravel, sand, and clay soils. 50% whole cluster fermented on skins for seven days; 50% whole cluster direct-pressed into used 228L barrels for ferment. It spent ten months on the lees afterward. Unfined, unfiltered, zero SO2 added. This wine is reminiscent of a village-level Burgundy that's chillier, lighter, and hasn't been forced into oaky oblivion. Soft, fine, and persistent: a lovely iteration of the cooler-climate side of Burgenland. In 2022, the vintage was exceedingly hot and dry in Burgenland, meaning this release has a touch more extraction and power than others you might see from the Renner family, but the siblings made extra efforts to retain freshness and lift for wines from this year.