
Netzl Chardonnay Carnuntum DAC

Winery: Netzl
Category: Wine – Still - White
Grape Variety: Chardonnay
Region: Göttelsbrunn/ Carnuntum/Austria
Vineyard: Ried Altenberg & Haidäcker
Winery established: in 1860 as multi-purpose farm
Feature: Certified organic



Product Information

Soil: gravel, nutritious loess with some gravel

The Chardonnay grapes love the perfect conditions of the Pannonian climate with the deep and nutritious soils. As a result, they develop their very intensive and exotic aromatic with some nice acidity on the palate, due to the cooler influences of the River Danube during the nights.

Exposure: South-East

Elevation: 260 meters (850 feet)

Age of vines: 17 years

Vinification: Hand-harvest in late September. 5-hour maceration. Slow fermentation in temperature-controlled stainless-steel tanks at about 65F to preserve fresh and crispy style. First racking after resting 8 weeks on the yeast. Ageing for 4 more months in stainless steel tanks on the lees.

Tasting Note: Abundance of juice and spice in the nose with aromas of yellow apples, melons and hey, paired with great acidity; the wine is fresh and animating.

Alc: 13.5%

RS: 2.1 g/l

Acidity: 5.7 g/l

Producer Information

The Netzl farm is located in the village Göttlesbrunn in the Austrian wine region of Carnuntum and has history going back to 1860. The farm spent many years as a small multi-use farm. The shift-of-focus to grape growing happened in the 1980s when Franz and Christine Netzl took over the farm from Franz's father. Currently the farm consists of 69 acres, most of which are devoted to grape growing. In 2007 Franz and Christine's daughter Christina finished her studies in International Wine Management and Marketing and began to work with her parents at the winery. The Netzl philosophy has always been to work in unison with nature and preserve the health of the soils for future generations and with Christina's influence a soft change to organics began in 2010. Beginning with the 2018 vintage, the organic certification process was started, and they are now fully certified.

While red wines, specifically made from Zweigelt, make up the majority of the Netzl vineyards, visitors are consistently taken with their white wines as well. The climate in the Carnuntum during the growing season is typically warm and dry in the late summer and fall. This combined with cooler nights and frequently steady winds, enhances the Netzl's ability to make both red and white wines that show freshness, spice, structure and complexity both aromatically and on the palate. The Danube River to the north creates the cooling effect while the Pannonian Lowlands and Lake Neusiedl to the southeast help to keep the late summer and early fall days warmer. The soils in the Netzl vineyards range from loess to gravel as well as bits of sand and clay. As a member of the Austrian traditional wineries, Franz and Christina work with the characteristics of the individual vineyards and to highlight them in their wines. Only the names of the best sites for the typical Carnuntum varieties may adorn the Netzl labels.