

Canopus

2010

Canopus is our premium Cuvée which we create from our very best red wines only in outstanding vintages. Every time we decide anew which varieties to blend for this special wine after they have been aged individually in new small oakwood barrels for about one year. In doing so we always aim for the best quality possible and every vintage will develop its distinctive character. All wines that we find worthy of being called Canopus share one thing. They are characterised by the strive for quality and definitely a great experience to taste. In 2010 we selected Cabernet Sauvignon, Merlot and Blaufränkisch. Together they profit from the complex and noble tannins of the Cabernet as well as the fruitiness of the Blaufränkisch which is so typical for the Burgenland and both are supported by the full bodied Merlot.

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| Tasting Notes: | The Canopus 2010 nestles dark garnet-red in the glass. Its bouquet magnificently combines cassis flavours with the full fruitiness of Blaufränkisch grapes. Strong and complex on the palate the wine also presents nuances of a roasty finish. | |
| Food Suggestion: | This wine is ideal to accompany strong, well spiced dark meat and fits perfectly as the highlight of exceptional culinary events. | |
| Aging Potential: | Needs three to five years after the harvest to reach its optimum. After that it will at least be good to drink for an equally long time. | |
| Drinking Temperature: | 18 °C | |
| Alcohol content: 13.5 % vol | Sugar Content: 1.4 g/L | Acidity: 5.5 g/L |



Big and majestic like the roe deer.

Roe deers are among the biggest animals that can be found in our vineyards. Usually they prefer open fields but the rich food they can find in the vineyards does attract them as well sometimes. Normally they stay way clear of people but from time to time they can be surprised and watched from close distance - from behind running away of course.