

Heumann Chardonnay 2015

Erhard & Evelyne Heumann a German-Swiss couple founded the winery in the late 1990s and took the chance to realize their dream – to produce outstanding wines at reasonable prices. Their passion for wine combined with high quality standards and last but not least the terroir of Villány-Siklós has already born fruits. Numerous national and international awards and high scores in tastings are the evidence. The Heumann's now own 10 ha mainly in the Siklós sub-region. Most of the vineyards are either south-exposed or are situated on a plateau. 95% have the premium status of the DHC Villány.

Wine region Villány	Villány-Siklós which is regarded as Hungary's best red wine area. Climate is continental with Mediterranean influence. Due to terroir the region is perfectly suited for red varieties. Cabernet Franc besides the more local Kékfrankos (aka Blaufränkisch) is regarded the flagship grape that has perfectly adapted to the terroir. Both varieties result in outstanding wines. For different international wine experts (e.g. Jancis Robinson, MW; Michael Broadbent) Villány-Siklós produces the best single varietal Cabernet Francs worldwide. Despite the fact, that Villány is known as a red wine area; quite good whites can be made too. Here especially the Siklós/Mariagyüd sub region is worth mentioning.
Wine name	Heumann Chardonnay
Indication of origin – quality level	DHC Villány, Premium wine
Blend	100 % Chardonnay
Vintage	2015
Qualification vintage	Outstanding
Sites	Siklós: Varoshegy, Mariagyüd
Soil	Loess with a quite high portion of limestone (especially in the Siklós sub region)
Age vineyard	10-20 year old vines
Harvest dates	2.9.2015
Yield	average 1.5 kg/vine
Vinification method	Destemmed, alcoholic vermentation in temperature controlled steel tanks at 17° C; matured in stainless steel
Alcohol %	12.5 % Alc.
Acidity g/l	6.4 gr/l
Residual sugar g/l	0.9 gr/l
Date of bottling	9.5.2016
Tasting note	Light yellow with bright greenish reflexes. Intensive flavors of apple and grapefruit. Fruity lemon acidity. Well integrated in the creamy body. Well balanced. Long lasting.
Cellaring capability	Min. until 2022