

[s e m i c o l o n]

**A project by Katharina Salzgeber and Nikolaus Saahs
vinified and bottled at Nikolaihof Wachau
certified by DEMETER**

Within the context of **s e m i c o l o n**, Katharina Salzgeber and Nikolaus Saahs trace the potential of Gewürztraminer and Riesling as grape varieties. How do the commonly known characteristics react if a different approach with regards to harvest timing, grape processing and vinification is taken?

In orthography, the semicolon is the only punctuation mark not to bow to any rule in terms of its' use and interpretation. It much rather appeals to the wit of those who apply it as well as those who "read" it in order to reveal a meaning – and so do the semicolon wines: they strip off the stays (of the commonly known) and invite the drinker to allow a new, unswayed perspective.

A further side glance at the semicolon as a punctuation mark reveals its' at once separating (the full stop, creating precedents and weighting them accordingly) and connecting (the comma, stringing together and binding) quality. It separates and splits, thereby empowering the respective content. At the same time, it frames all individual parts within a larger context and thus brings them together again.

This again relates to the very essence of the project: the absence of sulphur, finings and stabilisation procedures of any kind encourages the wines' development and brings each phase into focus, all of them as parts of the big picture.
The wines are in motion; everything is allowed, nothing is required.

In this approach to wine, the journey is the reward. Or let's (very freely) interpret Joseph Beuys: combine movement and chaos so that new form can accrue.

[s e m i c o l o n] **Gewürztraminer** (L 2019); 11,0 % vol
100% mash; eight months of aging in used wooden barrels
without finings, stabilisation, filtration and addition of sulphur

[s e m i c o l o n] **Riesling** (L 2019); 12,0% vol
30% mash, 70% must; eight months of aging in used wooden barrels
without finings, stabilisation, filtration and addition of sulphur

[s e m i c o l o n] **Scato** (L 2019/1); 11,5% vol
70% Grüner Veltliner, 30% Zweigelt; Méthode artisanale
without finings, stabilisation, filtration and addition of sulphur