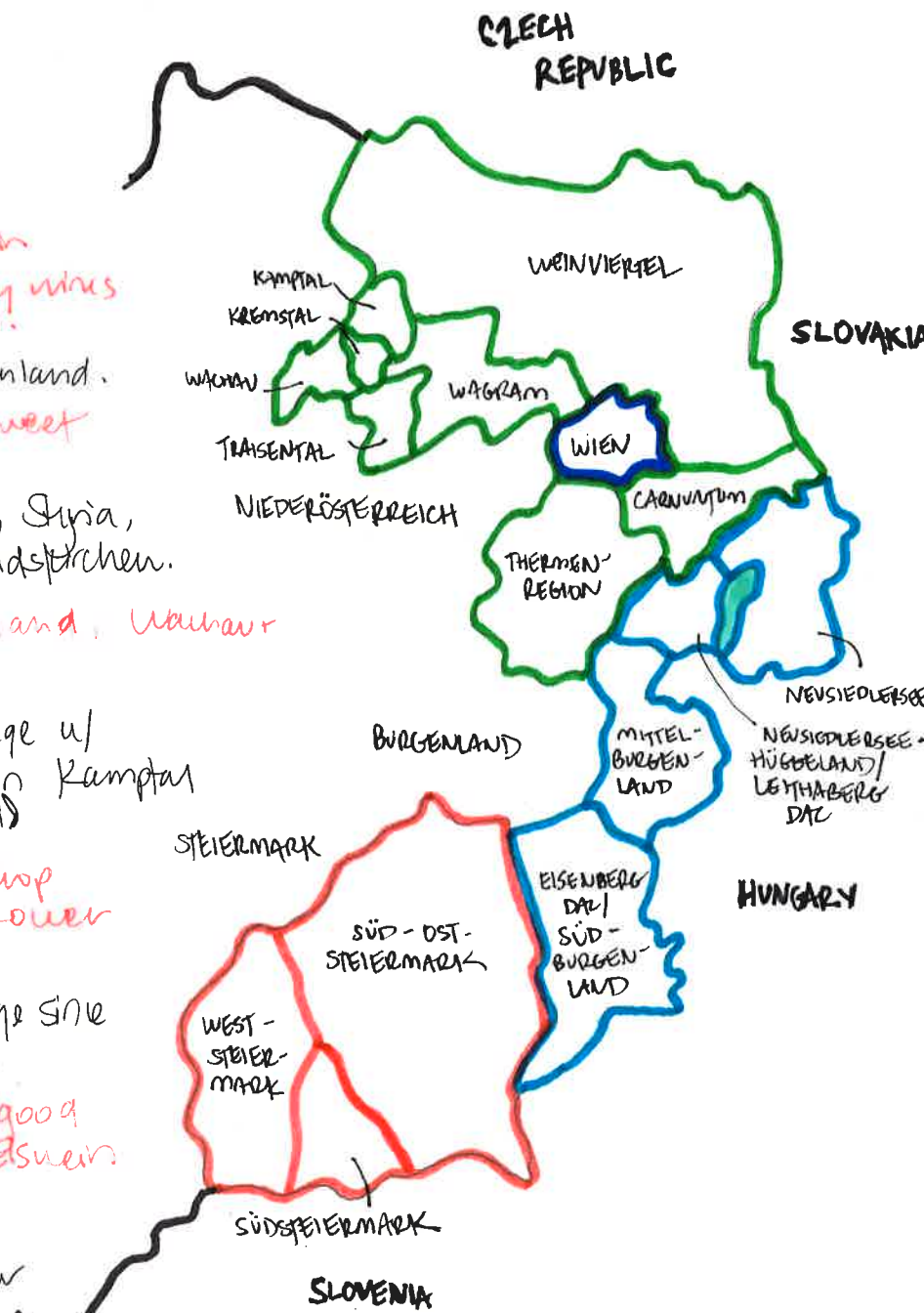


AUSTRIA

VINTAGES:

- 1963 - Great for sweet wine.
- 1969 - Great year for sweet wine in Burgenland, as well as dry wines in Kamptal + Thermenregion.
- 1973 - Great year for PBA in Burgenland.
- 1976 - Good in Burgenland for sweet wine.
- 1979 - Good year in Burgenland, Styria, Niederösterreich + Gumpoldstirchen.
- 1981 - Very ripe wines in Burgenland, Wachau + Gumpoldstirchen.
- 1983 - A great Burgenland vintage w/ some issues w/ acidity in Kamptal + Wachau (ripe, low acid).
- 1985 - Small but excellent crop across Burgenland + Lower Austria.
- 1986 - Considered the best vintage since 1947.
- 1990 - Long, dry summer → good year for dry wines + Eiswein (no botrytis).
- 1991 - Difficult, cold, rainy year.
- 1992 - Wet, then dry + hot.
- 1993 - Severe frost + rains + droughts kept yields down, but quality maintained.
- 1994 - patchy botrytis in Burgenland. Good Riesling + GV in Niederösterreich.
- 1995 - outstanding vintage for sweet wine in Burgenland. Botrytis a bit unbalanced in Niederösterreich.
- 1996 - fine year for Burgenland - high acid, botrytis-rich sweet wines. Less consistent in L.A. + some thin + shrill wines.
- 1997 - Great year for dry red wine! Hot + very dry conditions yielded poor botrytis. Outstanding for Wachau, Kremstal, Kamptal.
- 1998 - warm w/ sporadic rains. Heavy botrytis. GV did better in Wachau than Riesling.
- 1999 - Summer warm w/ rain, but fall dry + sunny. A good year all around w/ moderate botrytis.



VINTAGES, cont.:

- 2000 - dry spring, hot summer → early harvest w/ small berries. Excellent reds, some acidity deficiencies among whites. Less sweet whites.
- 2001 - hot + dry August into rainy + cool September. Dry wines were relatively light, some very good sweet wines in Burgenland. Some good whites in L.A. if grapes were picked late.
- 2002 - Flooding in August damaged 500 hectares of vines in the Wachau, Kremstal + Kamptal. Burgenland fared better w/ good reds + sweet wines.
- 2003 - Heat wave! Cold snap in late August helped restore diurnal swings. Burgenland fared fairly well. Late harvest in L.A. b/c the heat had started the growth of so many vines. Heavy irrigation year.
- 2004 - Burgenland saw a dry summer, creating a healthy crop of white + red. Botrytis arrived in November. More complicated for L.A. → cool, wet weather in late Sept. + October.
- 2005 - Rain in Burgenland from late August → small crop of good sweet wine. Wachau had a rainy summer, but a perfect October saved theintage.
- 2006 - Dry weather, alternating hot + cool + warm → few tests made, though some Ausbruch. Indian summer saved a wet August in L.A. → good Riesling + Grüner, though some can be massive.
- 2007 - Some hail damage + some frost in early May. July brought a heat wave, w/ a wet August + September. An Indian Summer allowed harvest into mid-October. Good BA + TBA, less good dry reds. Heavy selection was needed in L.A., but some nice wines were made.
- 2008 - Cool, stormy. Some hail, lots of rot. In L.A., wines lacked intensity.
- 2009 - Summer was hot + stormy w/ some hail. Heavy rain in mid-September in Wachau, Kremstal + Kamptal caused some issues w/ rot. Better dry reds + sweet wines.
- 2010 - poor fruit set → low crops. Wet throughout the season. L.A. was saved by an Indian summer! Wines were fresher than 2009s, w/ lower alcohol + higher acidity. Wines were not well received, but growers think there could be longevity, especially w/ GV.

AUSTRIA

VINTAGES, cont.

- 2011 - generous crop w/ few problems. Only concern was loss of acidity w/ some warm nights. Harvest in L.A. took place over 7 weeks w/ almost no botrytis.
- 2012 - Huge frost in May, severely damaging 4000 hectares in L.A. Quality was high, though, w/ some low acids. more structure than 2011 though.
- 2013 - difficult flowering, but hearty harvest. Good alcohol, acidity + vibrancy in d.A.
- 2014 - Heavy rain from mid-August to mid-September in the Wachau. Warm temps encouraged the spread of rot. many single vineyard wines declassified. Light + easy drinking at best.
- 2015 - In early May, hail devastated 3000 hectares in Kremstal, Kamptal + Wagram. Crops down, but generally quite high quality! Lots of good botrytis wine from Burgenland.
- 2016 - Fresh, delicate, lighter wines resulting from a wet summer. Good quality but perhaps not for the long term.
- 2017 - Relentless heat w/ dry conditions. Some sunburn. Enough rain to force still wine shutdown.

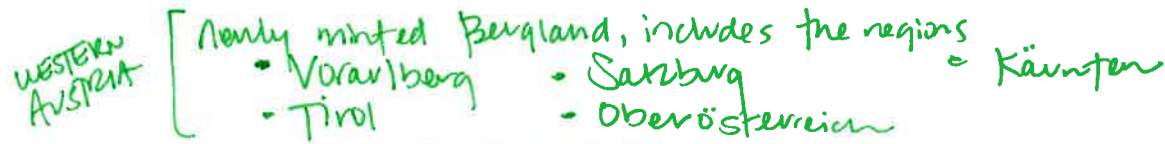
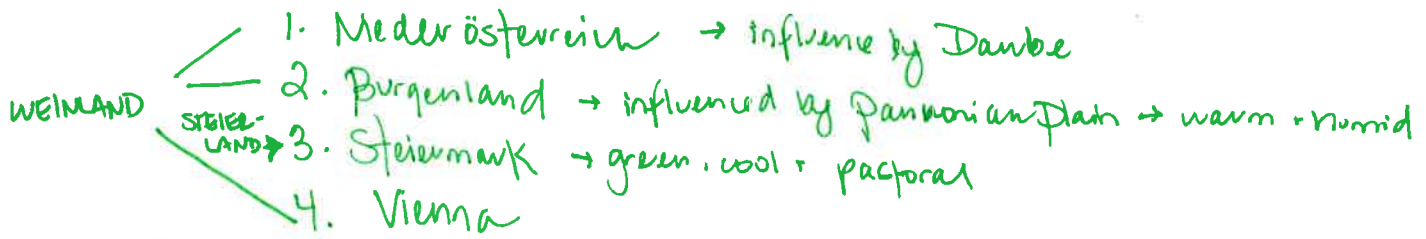
AUSTRIA

- planted by Romans in the first century → they left in the 5th century.
- Charlemagne captured the region in 803.
- 11th century → Cistercian monks.
- In the late 12th century, the Viennese were permitted to plant vineyards inside the city limits.
- By the 16th century, Austria had \approx 150,000 ha under vine - 3x its present area.
- Rust + Donnerskirchen were villages in Burgenland well-renowned for their sweet wine.
- 17th century - invading Turkish armies destroyed much vineyard land.
- 1860 → Klosterneuburg was established on the outskirts of Vienna.
- 1880s → Phylloxera, loss of 25% of all vines
- 1914 → vineyards built up to 50,000. WWI & the break-up of the Austro-Hungarian monarchy led to the loss w/in the revised borders of 18,000 ha.
- 1922 → Fritz Luigert creates his eponymous St. Laurent + Blaufränkisch cross. He also creates Goldburger + other new varieties.
→ became Austria's most planted red grape.
- for a long time, Klosterneuburg advised against letting red wines go through Aufb → set back progress.
- 1950s → Lenz Moser developed his eponymous training method, which gave rise to the dominance of GV.
→ easy to mechanize, gave high yields, but elevated canopy reduced ripeness → low quality.
- Heurige / Buschenschank → traditional inns in Austria, where the proprietor can only serve wine & food of his own production.
→ high levels of domestic consumption!
- The one region that did export copiously was Burgenland, which became a popular holiday destination through the 70s + 80s.
→ Gumpoldskirchen was particularly prestigious.
→ to meet demand, fraud became rampant → diethylene glycol scandal breaks in 1985.
→ poor reputation for Austrian wine, re-energetic quality producers

◦ 47,100 ha \Rightarrow 60% are in Niederösterreich

• 74% of plantings are white grapes

• 4 political zones:



AUSTRIAN WINE LAW

◦ Before 1986, wine law was very similar to Germany \rightarrow Prädikat levels.

\hookrightarrow Klosterneuburger Mostwaage (KMW). 1 KMW \approx 5 Oechsle

AUSTRIAN WINE CATEGORIES: all share a max. yield of 67.5 hl/ha

NO GEOGRAPHIC DESIGNATION:

WEIN - min. 10.6° KMW must weight

- min. 8.5% alcohol

- varieties that imply geographic origin (i.e. Blaufränkisch) may not be labeled by variety.

- CHAPTALIZATION is allowed.

PGI WINES:

LANDWEIN - min. 14° KMW must weight

- min. 8.5% alcohol

- production regions: Weinland, Bergland, Steierland

PDO WINES: [all considered Qualitätswein]

QUALITÄTSWEIN - min. 15° KMW, min. 9% ABV

- must be produced from approved varieties in a single growing region (i.e. Niederösterreich, Carnuntum, etc.)

**QUALITÄTSWEIN
SEKT** - min. 15° KMW, 9 months lees aging
(see next page for categories)

QUALITÄTSWEIN - min. 17° KMW, ~~max.~~ max. 13% alcohol

KABINETT - no chaptalization or süßreserve

AUSTRIAN WINE LAW

→ Robert Schlumberger, in the 1840s, was one of the pioneers of the style. The house, based in the Vienna region, is still around today.

PDO WINES, cont.:

QUALITÄTSMWEIN **SEKT** - est. 2015

KLASSIK

- grapes harvested in a single Austrian federal state (i.e. Niederösterreich, Wien, Burgenland, Styria)
- base wine fermentation + secondary fermentation conducted in Austria.
- area of origin may not be more specific than the general state in which the grapes were grown.
- not sold before October 21st of the year following harvest.
- production method: any
- max. alcohol: 12.5%.
- lees aging: min. 9 months
- permitted sweetness levels: any

RESERVE

- Same as Klassik, except...
- must be whole cluster pressed
- blending is not permitted for rosé wine
- harvesting method: hand harvest only
- maximum press yield: 60%.
- production method: traditional method only
- lees aging: minimum 18 months
- permitted sweetness levels: brut, extra brut, brut nature

GROSSE RESERVE

- Same as Reserve except...
- a basket or pneumatic press must be used
- vintage and designation is permitted
- maximum press yield: 50%.
- lees aging: min. 30 months

AUSTRIAN WINE LAW

PDO WINES, cont.:

PRÄDIKATSWEIN - NO CHAPTALIZATION OR SÜSSRESERVE

- Spätlese - 19° KMW - min. 5% ABV - may not be released until March 1 of following year.
- Auslese - 21° KMW - min. 5% ABV - may not be released until May 1 of following year
- Beerenauslese - 25° KMW - min. 5% ABV - may not be released until May 1 of following year
- Eiswein - 25° KMW - min. 5% ABV - No chaptalization
- Strohwein / Schilfwein - 25° KMW - min. 5% ABV - Grapes must be dried for a min. of 3 months
- Ausbruch - 30° KMW - min. 5% ABV - must come from the city of Rust.
- TBA - 30° KMW - min. 5% ABV

"Bergwein" → grapes grown on slopes of at least 26%.

THE DAC SYSTEM

- The Austrian Wine Marketing Board was founded in 1986 in reaction to the scandal worked w/ regional committees to create the DAC system.

↳ DISCRETUS AUSTRIAE CONTROLLATUS

- goal was to promote regional typicity.
- Weinviertel → first region to have its own DAC.
- the downside of the system is that any wines that do not conform to the specific rules of the region have to be downgraded to a broader appellation.
- 2005 → first red wine DAC: Blaufränkisch from Mittelburgenland.
- prestigious growers' associations that operate their own systems of quality + branding:
 - Traditionswenigüter in Lower Austria
 - Pannobile in Burgenland
 - Eruption in Styria
 - Vinea Wachau
- some geographic issues + chosen style for DACs:
 - Neusiedlersee, famous for its sweet wines, has a DAC for Zwickelf.
 - Neusiedlersee-Hügelland - DAC is Leithaberg, which does not cover part → have to release wines as merely Burgenland.

GRAPE VARIETIES

WHITE

Boviver - cultivated in Styria. Popular as a basis for botrytized wines. Popular as a variety in Slovenia - the still-fermenting must that is a popular fall beverage.

Chardonnay - was not an officially recognized variety in Austria until 1986 → it has previously been described as Weissburgunder. Known as Kleiner in Styria + feinburgunder in Wachau.
→ formerly. Now known as Morillon

Frührotter Veltliner - aka Malvasier, an offspring of Poter Veltliner × Sylvaner.
- found in Weinviertel + Kremserregion.
- high sugar, susceptible to mildew, low acid, sensitive to frost, ripens early ("früh")

Furmint - only 10 hectares under vine in 2015!
- ~~was~~ until the Austro-Hungarian Empire broke up in 1921, Furmint was an important variety in the Burgenland, where many Hungarian wine traditions prevailed.
- ripens late, thin-skinned, needs dry soils to ensure it doesn't attract botrytis too early. Succeeds best on terraced sites overlooking the lake.

Gelber Muskateller - Muscat Blanc à Petits Grains.
- common in Styria, where it used to be vinified as a sweet wine + now is made dry. Also grows well in the Wachau.

Gelber Traminer - May be the same as France's Savagnin.
- ripens earlier than Poter Traminer + has better acidity, but prone to disease. Only 2 hectares declared.

Gewürztraminer - Popular in Südsteiernmark. 22 hectares declared.

Goldburger - There are 108 hectares, and declining.
- A cross created by Dr. Weigelt in 1922 of Weissburgunder × Orangenlaub
- Early ripening grape w/ low acidity. Used to be popular as a botrytized wine in Burgenland, also found in Styria + Weinviertel.

GRAPE VARIETIES

WHITE

Grüner Veltliner

- almost half of the acreage of Gr is in Weinviertel.
- Traminer + St. Georgener - Rebe
- only became popular w/ the advent of the Lenz Moser trellising system.
- thick skins + loose bunches → Eiswein!
- Rotmadone

Müller-Thurgau

- Riesling + Madeline Rognon
- mainly in Weinviertel - large crops of lightly aromatic + neutral wine.

Muskat Ottonel

- 95% of Muscat plantings in Seewinkel (Neusiedlersee) → sweet, botrytis-infected wines.

Neuburger

- Naturally crossed Roter Veltliner + Sylvaner
- grown everywhere except Styria.
- difficult to grow - susceptible to rot + frost
- good dry styles from the Wachau: Hirtzburger + Draabauer + Mautschesberg "1000-Eimerberg"

Riesling

- only 2050 hectares under vine - compared to 15,000 ha of Gruner.
- riesling thrives on primary rock and in cooler areas - not good in Burgenland or Carnuntum or on loess soils in Niederösterreich.
- also needs good exposure, so tends to be relegated to top sites in the Wachau, Kremstal + Kamptal.

Roter

Traminer

- only 9 hectares declared!

GRAPE VARIETIES

WHITE

GRAUBURGUNDER

- low yielding variety w/ small berries, if rarely drops more than 35 hl/ha.
- 222 hectares, mainly in Burgenland + Styria, w/ some in the Wachau.

ROTER VELTINER

- pink berries
- 200 hectares in Waagram + Kamptal → warm site on loam or deep loess.

ROTGIPFLER

- A specialty of the Thermenregion - Gumpoldskirchen in particular
- Cross of Roter Veltiner + Savagnin
- "rot" refers to the reddish color of the tips of the vine's shoots.
- historically blended w/ Traminer, though unified more separately today.
- can produce high quality BA + TBAs

SAUVIGNON BLANC

- Best expressions are in Südsteiermark.
- known as "muscat-Sylvaner" for a very long time.
- Styria: pretty fertile limestone soils. Sandy soils can give more fruit-forward, less complex wines.
- also grown in Burgenland + the Wachau

SCHEUREBE

- Riesling x Sylvaner, 1916 Dr. Georg Scheu.
- sensitive to frost, but can make great sweet wines.
- aka Sämling 88
- grown in Burgenland

SYLVANER

- natural crossing b/t Savagnin + Österreichischer Weiss
- used to be common in Burgenland, but rarely encountered today.

GRAPE VARIETIES

WHITE

TRAMINER

- Found in Gelber + Roter versions across Austria.
- when growers use only "Traminer" on the label, it is likely to be Beauvignetraminer.
- can produce very good sweet wines in Styria + Burgenland.

WEISS-

BURGUNDER

- 1980 hectares under vine!
- thrives in chalky soils w/ good exposure.
- It is an important variety in Vulkanland (Südost-Steiermark), Leithaberg (Frieder has 70 year old vines here), Wachau.

WELSCHRIESLING

- 3390 hectares planted!
- Important in Styria → dominates many a Buschenschank wine list.
- Many Burgenland growers view it as the best 1BA grape → small berries, thin skins

ZIERFÄNDER

- Gumpoldskirchen in Thermenregion
- Spontaneous cross of Roter Veltliner.
- aka "Spätrot" → when the berries are fully ripe, they take on a reddish tint.
- Ripens 2 weeks later than Rotgipfler.
- susceptible to frost + botrytis.
- ages very well.

RED

BLAUBURGER :

- 1923 cross of Dr. Hweigert
- Blauer Portugieser x Blaufränkisch
- purpose was to make a grape that would yield deep colored wines.

BLAUER

PORTUGIESE :

- a grape of Austrian/German origin
- still 1410 hectares under vine - popular quaffing wine in Lower Austria + Thermenregion.

BLAUER

WILDBACHER :

- almost entirely confined to Weststeiermark.
- mostly vinified as dry rose → Schilcher
↳ tends to be very high acid
- Schilcher is also known as Heckenpflaumer → "Hedge Crusher"

BLAUFRÄNKISCH :

- identified in Austria in the mid-18th century.
- aka Kékfrankos (Hungary), Lemberger (DEU)
- 3000 hectares under vine.
- often dark-fruited, but depends on soil/region:
 - Wolar Camunton - red fruit (Spitzberg)
 - limestone of Leithaberg → light elegant
 - Mittelburgenland → rich/deep
- later ripening grape, needs warm soils

CABERNET FRANC :

- 56 hectares, mostly in Burgenland, used in blends.

CABERNET SAUVIGNON :

- 560 hectares, mainly in Burgenland, and some in Thermenregion.
- does not ripen consistently.

RED

MEPROT:

- = 693 hectares, between Burgenland + Niederösterreich.
- = ripens more easily than Cabernet, but nonetheless not too exciting here.

PINOT NOIR

aka
Blauer
Burgunder

- = 618 hectares planted.
- = vines brought over by Cistercian monks to Mönchhof in the 14th century.
- = does best on chalky soils, not facing directly south + can be too much warmth + sun exposure.
- = Gols in Burgenland, Kamptal, Thermenregion.
- = pinot noir can get 'jammy' and be overoaked.

RÖSNER

- = created in 1970 (Klosterneuburg)
- = deep color, resistant to frost + mildew
- = 200+ hectares, mainly in Traisental

SAINT LAURENT

- = oldest vines are in Tattendorf + date to the 1950s.
- = 145 hectares throughout Austria
- = grows best on poor, stony, well-drained soils that restrain its natural vigor.
- = never develops v. high sugar/alcohol.
- = high pH, so Brett can be an issue.

SYRAM

- = 145 hectares planted in Burgenland.

VHÜDLER

- = popular for sparkling wine in Eisenberg DAC.
- = non-vinifera hybrid,
- = Since 2003, the EU has stated that it is illegal to plant vines of the Vhüdlervariety → since 2016, can be sold as "fruit wine"
↳ popular among tourists to Burgenland + supports hundreds of growers
- = Vhüdlervine is not just one grape → refers to any "ungrafted" (American) vine - Opella, Noah, Elvira, Isabella, Cabot's. Also called "direct producer varieties"

GRAPE VARIETIES

RED

- ZWEIGELT = 60490 hectares planted → most planted red grape.
- aka "Blauer Zweigelt"
 - = created by Fritz Zweigelt @ Klosterneuburg in 1922.
 - = Blaufränkisch × Saint-Laurent
 - = ripens easily + early, is not susceptible to disease or frost, gives generous yields
 - = can occasionally appear as ~ TBA, though can be too jammy.

NIEDERÖSTERREICH

- political entity, not necessarily viticulturally similar.
- the western part does have much in common - Wagram, Traisental, Kamptal, Kremstal + Wachau → all regions where GV excels & Riesling can do quite well too.



2 basic soil types:

- thin soils over primary rock (Wegstein) such as granite or gneiss (good for Riesling)
- loess (wind-driven sand) + richer, good for GV. The wind comes from the Alps, which is why loess tends to build up on the east side of hills.
- Riesling tends to be planted higher up slope → needs less water & less richness of soils.
- Wachau - less loess than in Kremstal + Kamptal.
- Thermenregion + Carnuntum → until 1993, they formed part of a larger region known as Donauland.
 - ↳ both regions best known for red wines → St. Laurent, Zweigelt, Pinot Noir
 - ↳ good whites, too: Riesling + Vierfelder / Rotgipfler (Thermenregion).
- Weinviertel → vast, ununiform region. First DAC* for GV.
- 1992 - Österreichische Traditionsweingüter founded. A quality-conscious growers group ~~there~~ that launched the vineyard classification program of Kamptal, Kremstal, Traisental + Wagram.
 - ↳ by 2014, 62 sites had been approved by the association as Erste Lage → wines need to be dry & GV or Riesling.

CARNUNTUM

- formerly part of Donauland
- just south of the Danube, east of Vienna
- in the early 90s + late 80s - the wave for red wine came to Carnuntum
 - ↳ Zweigelt became quite popular. It is the most important variety in Carnuntum → 232 hectares out of 880.
 - ↳ GV: 181 hectares
 - ↳ then Blau, merlot + uerschiebung
- same sunlight hours as Burgenland but w/ cooling influences from the Weinviertel hills.
- Spitzberg - village in the far east of Carnuntum
 - well-known for Blaufränkisch
 - Muhr-van-der-Meepoort is here
- "Robin Carnuntum"
 - ↳ a style created in 1992 when Carnuntum became its own region from Donauland.
 - ↳ originally a blend of Zweigelt & Blaufränkisch, or varietal of the two.
 - ↳ now, 100% Zweigelt, min. 12.5% ABV, min. 16 months in barrel.
- no movement toward the DAC system here.
- PRODUCERS: Muhr-van-der-Meepoort, Gerhard Markowitzsch, Glotzer, Pittraver

THERMENREGION

- could easily split into 2 regions
 - ↳ the north around Gumpoldskirchen (known for whites)
 - ↳ the south around Tattendorf (known for reds) → St. Laurent + PV
- the scandal of 1985 dismantled Gumpoldskirchen & the establishment of the Thermenregion didn't help restore its former identity
- for a long time, Klosterneuburg discouraged mf for red wine! Led to poor quality. Zweigelt is most planted grape @ 15%.
- "Burgundermacher" - growers organization created in Tattendorf who focus on Weissburgunder, PV + St. Laurent. Elegance over power + extraction.
- PRODUCERS: Schellmann, Stadlmann, Johanneshof Reinisch

↳ enjoyed a reputation in the 18th + 19th centuries on par w/ Rust + Tokaj for sweet wine.

WEINVIERTEL

- 14,580 hectares farmed by 7000 growers.
 - ↳ BV occupies half the plantings
- historically a region of polyculture → only since 1980 has wine production been the main focus.
- largest wine region in Austria.
- in the north, climate is dry, w/ warm days + cool nights
- in the east, the climate is warmer & the wines have more weight
- loess, gravel, clay, limestone

WEINVIERTEL DAC

- Grüner Veltliner only
 - ↳ classic wines may not display wood or botrytis, reserve styles may display subtle notes.
- minimum alcohol:
 - classic: 12%
 - reserve: 13%
- maximum RS:
 - classic: 6 g/L
 - reserve: 9 g/L provided TA is w/in 2 g/L
- DAC introduced in 2002, w/ the Reserve category in 2009.

Producers: Ebner-Ebenauer, Graf Hardegg, Pfaffl, Weinnieder

WAGRAM →

TRAISENAL

- formerly part of the sprawling Donauland area, which was broken up in 1995
- River Traisen
- a region w/ a viticulture tradition stretching back to the Roman era + always for dry wine.
- 190 hectares, BV makes up 464
 - ↳ Riesling: 40, Zweigelt: 80
- more rain than Kamptal + Kremstal
- vines are trained high → risk of frost + botrytis
- DAC → 2006

TRAISENAL DAC

- grape varieties: Grüner + Riesling
 - ↳ no botrytis or wood for classic styles, allowed for Reserve
- minimum alcohol:
 - 11.5%
 - w/ indication of village: 12%
 - w/ indication of single vineyard: 12.5%
 - Reserve: 13%
- wines must be trocken (9 g/L max. RS w/ TA w/in 2 g/L)
- same aging reqs as Kamptal + Kremstal.

2012 Traditionsweingüter Österreich Erste Lage:

- Getzersdorf: Berg
- Inzersdorf-Getzersdorf: Rothenbau, Zürich
- Reichersdorf: Alte Setzen

KEY PRODUCERS: MARKUS HUBER (Reichersdorf)
WOLFGANG NEUMAYER (Inzersdorf)

- 2684 hectares under vine - 1333 are Grüner.
- Klosterneuburg! Just west of Vienna.
- most vineyards lie north of the Danube on slopes + foothills.
- red grapes play a larger role in the region than they do in the ~~the~~ apps to the west.
- 82 hectares of Pöden Veltliner - the most important region for the grape.
- One part of Donauland - became its own region in 2007.
- Fels is the most important village.
- 2001 - a dozen estates joined forces to form the Weingüter Wagram → focus on typicality of Grüner + Pöden Veltliner.

WAGRAM

2012 Traditionsweingüter Österreich - Erste Lage

- Engabrunn: Stein [shared w/ Kamptal]
- Fels am Wagram: Brunnthal, Scheibau
- Feversbrunn: Rosenbergl, Spiegel
- Oberstockstall: Schlossberg
- Ruppersthal: Mordthal

BERNHARD OTT [FEVERSBRUNN] → importer: Skurnik

- Bernhard Ott is the 4th generation of this estate, est. 1889. He made his first vintage in 1998 at the age of 21.
- converted to Bio-D farming → certified by Austria's RESPEKT
- WINES:

- GV Am Berg
- GV "Der Ott" - young vines in top sites
- GV "Fass 4"
- GV Spiegel
- GV Stein → in the Kamptal
- GV Rosenbergl
- GV Grevre: made in Georgian amphora
- Riesling Vom Pöden Schattler

"Tausend Rosen" →
20g/L RS.

- no lees stirring → more reductive style of wine

OTHER PRODUCERS ... LEITL, WIMMER-CZERNY, STIFT KLOSTERNEUBURG

KAMPTAL

- Gwb - in effect, the lower slopes of Heiligenstein
- Lamm - mainly known for GV.
 - loamy loess over clay, w/ fractured sandstone + volcanic debris.
- Penner - lower slopes of Gaissberg, close to Lamm.

KAMPTAL DAC

- introduced in 2008.
- grape varieties: GV + Riesling
 - botrytis + oak notes are disallowed for classic wines + allowed for reserve wines.
- minimum alcohol:
 - 11.5%.
 - w/ indication of village: 12%.
 - w/ indication of village + single vineyard: 12.5%.
 - Reserve: 13%.
- wines must be legally trocken [9 g/L max., TA must be w/in 2 g/L]
- minimum aging [when wines can be submitted to the Prüfnummer tasting commission]
 - January 1, year after harvest
 - w/ single vineyard: March 1, year after harvest
 - Reserve: July 1, year after harvest
-
- in the 1970s, many wines were made here in a Spätesse style.
- when botrytis is an issue, usually the wines are vinified separately to make BA + TBA.
- Langenlois becoming known for sparkling wine.

2012 TRADITIONSWEINGÜTER
ÖSTERREICH ERSTE LAGE:

- Enga brunner: Steirer
- Kammern: Gaisberg, Gns, Lamm, Penner
- Langenlois: Dechant, Käferberg, Kittmannsberg, Loiserberg, Schenkenbichl, Seeburg, Spiegel, Steinhaus, Steinmassl, Thal.

- Strass im Strusstal: Gaisberg, Ofenberg, Wechsetberg Spiegel

- Zöbing: Gaisberg, Kogelberg, Heiligenstein

- 4000 hectares, over half off all plantings are Grüner Veltliner.
 - ↳ Riedling: 885 hectares
 - ↳ Zweigelt: 636 hectares

• much less humid than Kremstal \Rightarrow less botrytis + more ease of growing red grapes. Same amount of rainfall as the Kremstal, both being slightly higher than the Wachau.

• most of the vineyards are on gentle slopes overlooking the town of Langenlois.

• Variety of soils: loess, especially in the east near Wagram primary rock at higher sites [Gföhl gneiss + mica-schist] loess + loam close to the Danube

• Strass - the most westerly outpost for feteur Veltliner.

- Heiligenstein - 10 ha, 300m high, facing south + west
 - In medieval times, known as "Heilenstein" - "hell rock" + now, "holy rock"
 - weathered sandstone w/ volcanic rock \rightarrow known as "perm" the only place in Austria where Riesling grows on Perm.
 - warm site.

- Gaisberg - weathered gneiss + schist, partly covered by loess
 - shared b/w Langenlois, Zöbing + Strass



KAMPTAL

OTHERS... BRANDL [ZÖBING], HIEDLER [LANGENLOIS],
JURTSCHITSCH [LANGENLOIS], LOIMEZ [LANGENLOIS],
STEININGER [LANGENLOIS].

BRÜNDLMAYER [LANGENLOIS] → importer: Skurnik

- The estate began under Willi Bründlmayer Sr, who bottled his first vintage in 1947.
- Developed the "Bründlmayer" training system, now known as Lyre in the 1970s - the system opens the canopy to allow sunshine on one side & shade on the opposite side.
- Willi Bründlmayer Jr. has managed the estate since 1981. Now joined by his son Vincent.
- Archaic oak is employed w/ some acacia

TOP SITES: Lamm [Kamnein], Sploget [Langenlois], Heiligenstein [Zöbing]

- Sept - a blend of Blauer Burgunder [PN], Chardonnay, Grauburgunder, Weissburgunder + GV.
 - rosé: a blend of PN, Zweigelt + S. Laurent.
- Alte Reben - fermented in new oak, so 4 year old vines.
- Occasional TBA → GV (2000, 2009), Belber muskateller (2002)

SCHLOSS GOBELSBURG [GOBELSBURG] → importer:

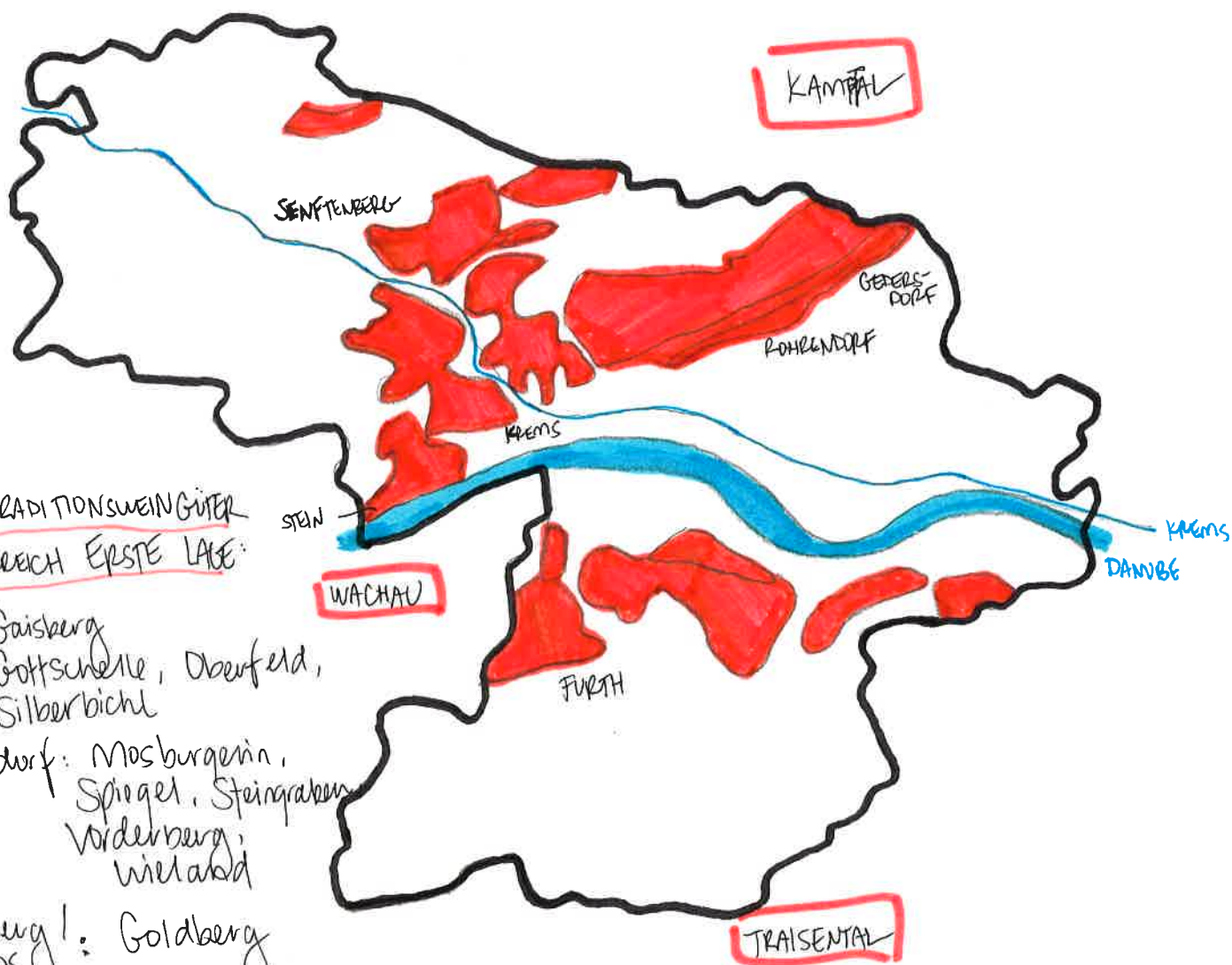
- viticultural history dating back to the 12th century when cistercian monks began cultivating the land.
- changed hands several times over the years before Michael + Eva Moosbrugger purchased the winery in 1994 → Bründlmayer, who Moosbrugger had worked for, is a silent partner.
- "Tradition" GV - Riesling - return to 19th c. methods of vinification
 - ↳ no must clarification, no temperature control
 - ↳ in some vintages, the wines have RS.
 - ↳ grapes come from Renner.
 - ↳ Aged in oak w/ rackings every 3 months → oxidative style.
- Single vineyard wines are all released as DAC Reserve:
 - Grüner from Lamm, Renner + Gnb
 - Riesling from Heiligenstein, Gaisberg

KAMPTAL

HIRSCH [KAMMERLN] → importer: Skurnik

- Johannes Hirsch
- Bio-D
- one of the first estates to bottle exclusively under screwcap → from 2002
- only Riesling + Grüner
- avoids high alcohol + botrytis
- single vineyard wines/village wines:
 - Riesling: Zöbing, Baisberg, Heiligenstein
 - GV: Heiligenstein, Penner, Lamm

KREMSTAL



2012 TRADITIONSWEINGÜTER
ÖSTERREICH ERSTE LAGE:

- Angern: Gaisberg
- Furth: Gottschelle, Oberfeld, Silberbühl
- Gedersdorf: Mosburgerin, Spiegel, Steingraben, Vorderberg, Wielabd
- Hollenberg / Krems: Goldberg
- Oberfucha / Furth: Kirchensteig, Steinleithen
- Part: Steinbühl
- Rohrendorf: Breiter Rain, Gebding, Schnabel
- Senftenberg: Ehrenfels, Hochäcker, Pellingen, Pferingberg
- Stein: Gaisberg, Grillenparz, Kögl, Pfaffenberg [Hund is also here, but not Erste Lage]
- Stratzing: Sunogeln

- soils → near Krems and continuing through Stein, the soils are fairly similar to the WACHAU → primary rock
- on the east side of the Krems river, loess soils → v. similar to Kamptal + Wagram
- south of the Danube: sand, gravel + loess → softer wines.
- 1/4 of plantings are red grapes!

DAC

- became a DAC in 2007, one year before the Kamptal.
- grape varieties: Grüner Veltliner - Riesling
 - classic can show no botrytis or wood notes. Reserve wines are allowed to display these characteristics.
- minimum alcohol:
 - 12%
 - w/ an indication of village + single vineyard: 12.5%
 - Reserve: 13%
- wines must be legally fresher - 9^{max.} g/L, provided TA is w/in 2 g/L
- minimum aging (dates when wines can be submitted to the Prüfnummer tasting commission):
 - January 1 in the year following harvest
 - w/ single vineyard: March 1 of year following harvest
 - Reserve: July 1 in the year following harvest.

NIGL

[SENFTENBERG] → Importer: Skvnik

- the family has been growing grapes since the 1960s. Martin Nigl took over in 1985 + began estate bottling.
- vineyard holdings in Hochäcker [Senftenberg], Pellingen [Senftenberg], Goldberg [Krems], Kirchenberg [Senftenberg]
- "Senftenberg Pfl" → 10 ha across 3 plots
- "Privat" → best grapes of oldest vines at the top of the Senftenberg Pfl plots.
- Senftenberg has more primary rock than the rest of the east bank of the Krems.

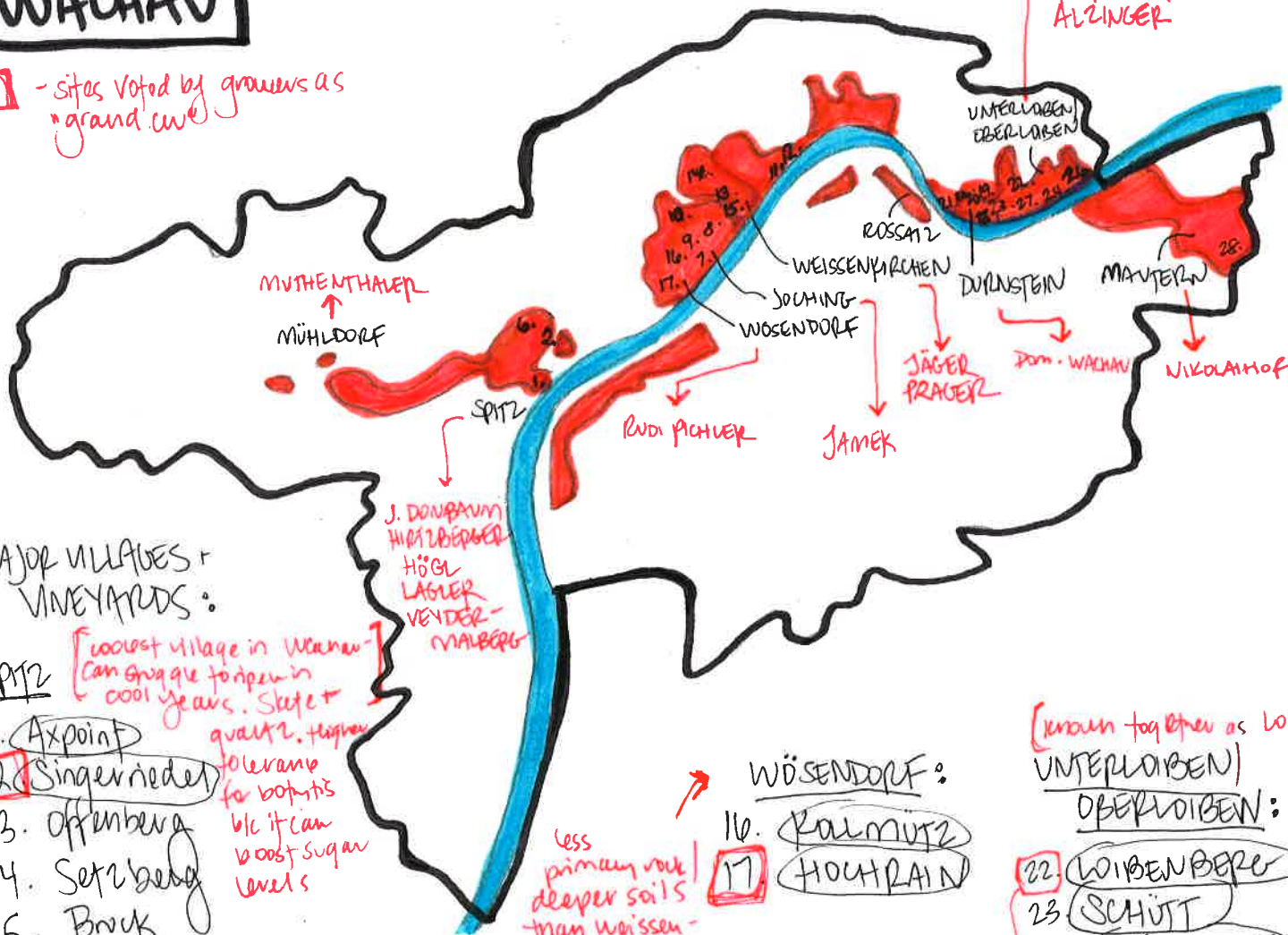
OTHER KREMSAL PRODUCERS:

- MALAT [Palt]
- RAINER WESS [Sandgrube]
- MANUELAHOF [Brunn im Felde]
- LENZ MOSEK [Rohrendorf]
- SALOMON UND HOF [Stein] → Kögl, Hund, Pfaffenberg
- STADT KREMS [Krems] → Grillenparz, Kögl, Sandgrube, Weinriehberg
- STIFT GÖTTWEIG [Göttweig] → Silberbichl, Gottschene
- WINKER KREMS [Krems] → cooperative

WACHAU

☐ - sites voted by growers as "grand cru"

KNOLL
FR. PICHLER
ALZINGER



MAJOR VILLAGES + VINEYARDS:

SPITZ
 1. Axpoint
 2. Singerrieder
 3. Offenberg
 4. Setzberg
 5. Bruck
 6. Paterstor
 6A. 1000 Eimerberg

Coolest village in Wachau - can struggle to ripen in cool years. Skate + quartz. Higher tolerance for botrytis b/c it can boost sugar levels.

WEISSENKIRCHEN
 11. Achweiten
 12. Klaus
 13. Hinter der Burgr
 14. Hinter Seiber
 15. Steinriegel

Less valley than Spitz. Less opulent than Durnstein + Loiben

mica schist + gneiss. mainly S + a little W facing.

JOCHING
 7. Stein am Rain
 8. Pichlpoint
 9. Kollmitz
 10. Postaller

less primary rock / deeper soils than Weissenkirchen

MAUTERN:
 28. Silberbühl
 30. Im Weingebirge

broader valley, no primary rock

WÖSENDORF:
 16. Kollmitz
 17. Hochtann

DURNSTEIN:
 18. Hauerin
 19. Kellerberg
 20. Höhereck
 21. Superin
 21A. Liebenberg

(known together as Loiben)
UNTERE LOIBEN:
 22. Loibenberg
 23. Schütt
OBERE LOIBEN:
 24. Mühlpoint
 25. Klosterratz
 26. Steintal
 27. Krenzes
 29. Vom Stein

considered a great site, but many are concerned it is getting too warm.

- steeper hills look down on the Danube here than in Kremstal
- up until the 1950s, the region was better known for its orchards than vines + tumbling prices for fruit led to vineyard expansion.
- south bank - exposures tend to be north facing
- less diverse soils than other GV/Riesling regions → weathered granite + gneiss [Gföhl Gneiss]. Sandy loess at lower elevations.
- most vines are terraced.
- dry here → water stress is a problem. Low rainfall + unretentive soils. Many vineyards are equipped w/ drip irrigation, which has been adopted since 1983. Alzinger estimates that irrigation is

- no whole sales in the region, but one important cooperative → Domaine Wachau in Durnstein (formerly called Freie Weingärtner).
- The Wachau is the spot where warm air from the Pannonian plains to the east confronts cold air flowing down from the Weinviertel.
↳ nice diurnal swing.

• Grapes:

- 805 hectares GV
- 240 hectares Riesling
- 73 hectares ~~for~~ Müller Thurgau → Zweigelt ≈ 100 hectares.
- 41 hectares Neuburger (mostly found in Spitz).
- GV flowers later than Riesling, but Riesling ripens later, w/ harvest extending into November.
- North side of the river - favorable S/SE exposures.
- Generally, a dry climate, but botrytis can strike at the end of the growing season when humidity from the river comes off the vines.
- 1995, 1998, 2000 → botrytis arrived toward the end of harvest, sugar levels soared → lots of BA.

• 1983 → VINEA WACHAU

↳ responded to a desire by the government to expand the Wachau & allow purchased fruit:

STEINFEDER = local grass - max. 11.57. ABV - min. 15° KMW

FEDERSPIEL = falconry lure - 11.57. - 12.57. ABV - min. 17° KMW

SMARAGD = vineyard lizard - min. 12.57. ABV - min. 19° KMW

9 tails allowed

OTHER VINEA WACHAU REGULATIONS:

- grapes must be grown + bottled in the Wachau
- Chaptalization and any form of must concentrate are prohibited.
- no concentration (via reverse osmosis, cryo-extraction, etc.)
- no aromatization (this precludes the use of barriques + wood chips)
- no fractionation (spinning cones, etc.)
- "no manipulation of nature" → includes a requirement that all harvests must be conducted by hand.
- m/f discouraged but not prohibited.

WACHAU

ALZINGER [UNTERLOIBEN] → importer: Sturmk

- Until 1983, Leo Alzinger sold his grapes to the cooperative.
- Leo Jr. is now the head winemaker.
- no botrytis, skin contact, low alcohols, Smaragd is aged in cast, everything else in steel.
- top wines produced:
 - Frauenweingarten GV Federspiel [LOIBEN]
 - Lobenberg GV - Riesling Smaragd [LOIBEN]
 - Muhlpoint GV Smaragd + Federspiel [LOIBEN]
 - Steinental GV - Riesling Smaragd [LOIBEN]
 - Durnsteiner Riesling Federspiel
 - Hollerin Riesling Smaragd [DURNSTEIN]
 - Liebenberg Riesling Smaragd [DURNSTEIN]

DOM. WACHAU [DURNSTEIN] → importer: Vin di Vino

- cooperative association w/ about ~~800 growers~~ 250 growers.
- formerly known as Freie Weingärtner → rebranded as Domaine Wachau in 2008.
- GV (55%) + Riesling (18%) make up the majority of production.
- the largest producer in the Wachau
- the largest producer of Neuburger in the Wachau!
- reductive winemaking, max, commercial yeasts

DNABAU [SPITZ]

- Amlaiten + Offenberg / Setzberg in Spitz.

JAGER [WEISSENKIRCHEN] → importer: Grand Cu

- founded in 1899.
- makes wine from Klaus, Amlaiten + Steinriogel (all Weissenkirchen)

WACHAU

HIRTZBERGER [SPITZ] → impoten: Waggauat

- the family has been in the Wachau for 500 years and moved to Spitz in 1897.
- Franz's father began bottling the wines after the second WW. Franz took over the property in 1982 & is now handing the property to Franz Jr.
- Franz Sr. is the founding father of Uinea Wachau. (w/ Joseph Jamek, Franz Prager, + Wilhelm Schwenker)
- wines fermented in steel + aged in large casks made from oak + acacia.
- no lees aging, botrytis ~~encouraged~~ not discouraged, ripeness encouraged.
- top wines produced:
 - Axpoint GV Smaragd [Spitz]
 - Hochrain Riesling Smaragd [Wisenbrunn]
 - Honing GV Smaragd [Spitz - what Hirtzberger calls the lower portion of Singerriedel]
 - Potes Tor GV ~~is~~ federspiel + Smaragd [Spitz]
 - Singerriedel Riesling Smaragd [Spitz]
- also produces great Weiss + Grauburgunder.

JAMEK [JOCHING]

- Est. 1912. Josef Jamek was born in 1919 → one of the first producers in the Wachau to vinify GV as a dry wine.
- 107. of vines are red: Zweigelt + Pinot Noir → mainly sold @ restaurant on the property.
- Josef succeeded by son-in-law Hans Altmann, whose daughter now runs the estate.
- Heavy, blousy style → good wines: Kleus, Achleitner

KNOLL

[UNTERLOIBEN]

→ importer: Ipo

- Run by Emmrich Knoll Sr. + Jr. Est. 1825
- vines are in the eastern part of Wachau → ~~mostly~~ mostly in Loiben & across the border in Steiner Pfaffenberg (Kremsst.)
- warm ferments → less primary / youthful fruit
- late harvests
- BA + TBA in certain vintages: 1998, 2000, 2006, 2007.
- Grapes can get quite plump + burlly → 2004
- Top wines:

- Labenberg Riesling Fed / Smaragd, GV Smaragd [LOIBEN]
- Schütt Riesling + GV Smaragd [LABEN]
- Kellenberg Riesling Smaragd [DURNSTEIN]
- Kretles GV Fed / Smaragd [LOIBEN]
- GV Beeren auslese
- Pfaffenberg "Selection" Riesling
- Vlothekfüllung - with Riesling + GV versions

GV: every year since 2003 except 2004, 2004 + 2014

- blend of best grapes from Loibenberg + Kretles.
- only made in certain years
- usually some botrytis.

Riesling: every year since 2000 except 01, 02, 03, 04, 04, 08, 10

• labels - St. Urban, the patron saint of winemaking.

NIKOLAIHOF

[MAUPERN]

→ importer: Skurnik

- Est. 1894, though the ^{estate} family dates back 2000 years of grape growing.
- The Saahs family purchased the estate from the church in 1894
- Began practicing bio-D in 1971; first Austrian winery to be Demeter certified in 1998.
- Nikolaus Saahs now runs the estate.
- long lees aging in neutral large oak → many wines see extended cask aging.

TOP WINES:

- Gruner Veltliner Hefeabzug ("sur lie")
- GV Riesling Steiner Hund [Kremsst.]
- "Elisabeth" → blend of Riesling, Weissburgunder, GV + Neuburger
- GV Im Weingebirge Fed / Smaragd - Riesling vom Stein Fed / Smaragd
- Vlothek Riesling (90, 95, 97, 00) + GV (91, 93) → 15+ years on lees.

WACHAU

FX PICHLER [OBERLOIBEN] → importer: Weingardt

- Franz Xaver Pichler made famous the family estate, founded in 1898. ^{He took over in 1971.}
- Since 1999, FX's son Lucas has been running the estate.
- Most of the estate's vineyards are in Dürnsteiner Kellerberg, Loibenberg + Loibner Steintal.
- high ripeness levels, but botrytis is not desired in any wines.

TOP WINES:

- GV Dürnsteiner Liebenberg Smaragd
- GV + Riesling Loibenberg Smaragd
- GV + Riesling Loibner Steintal Smaragd
- GV + Riesling Dürnsteiner Kellerberg Smaragd
- GV + Riesling "M" (Monumental) Smaragd → first made in 1991
- Riesling Urndlich Smaragd → first made in 1998
- GV Urgestein Terrassen - blend from Kellerberg, Loibenberg, Steintal + Mühlpoint.

RUDI PICHLER [WÖSENDORF] → importer: Winebow

- Rudi was born in 1964, estate was established in 1904, he took over in 1997.
- wants very clear vineyard expression → no skin contact, no whole cluster pressing, brief lees contact. No fs, no muf. More austere end of the spectrum.

TOP WINES:

- GV + Riesling Smaragd Achleitner [WEISSENKIRCHEN]
- GV + Riesling Smaragd Hochrain [WÖSENDORF]
- GV + Weissburgunder Smaragd Kollmitz [JOCHING]
- Riesling Smaragd Kirchweg [WÖSENDORF]

WACHAU

PRAGER

[WEISSENKIRCHEN] → importer: wine bow

- estate dates back to 1302, but was officially established in 1715.
- Franz Prager was one of the founding fathers of the vineyard.
- Franz retired in the 1980s & the estate is now run by his daughter Isle & her husband Toni Bodenstein.
- own a parcel of Achleiten called Stockkutter - planted in 1938. vines are trained up spires at very high density.
- 60% Riesling + 40% GV + no other varieties.

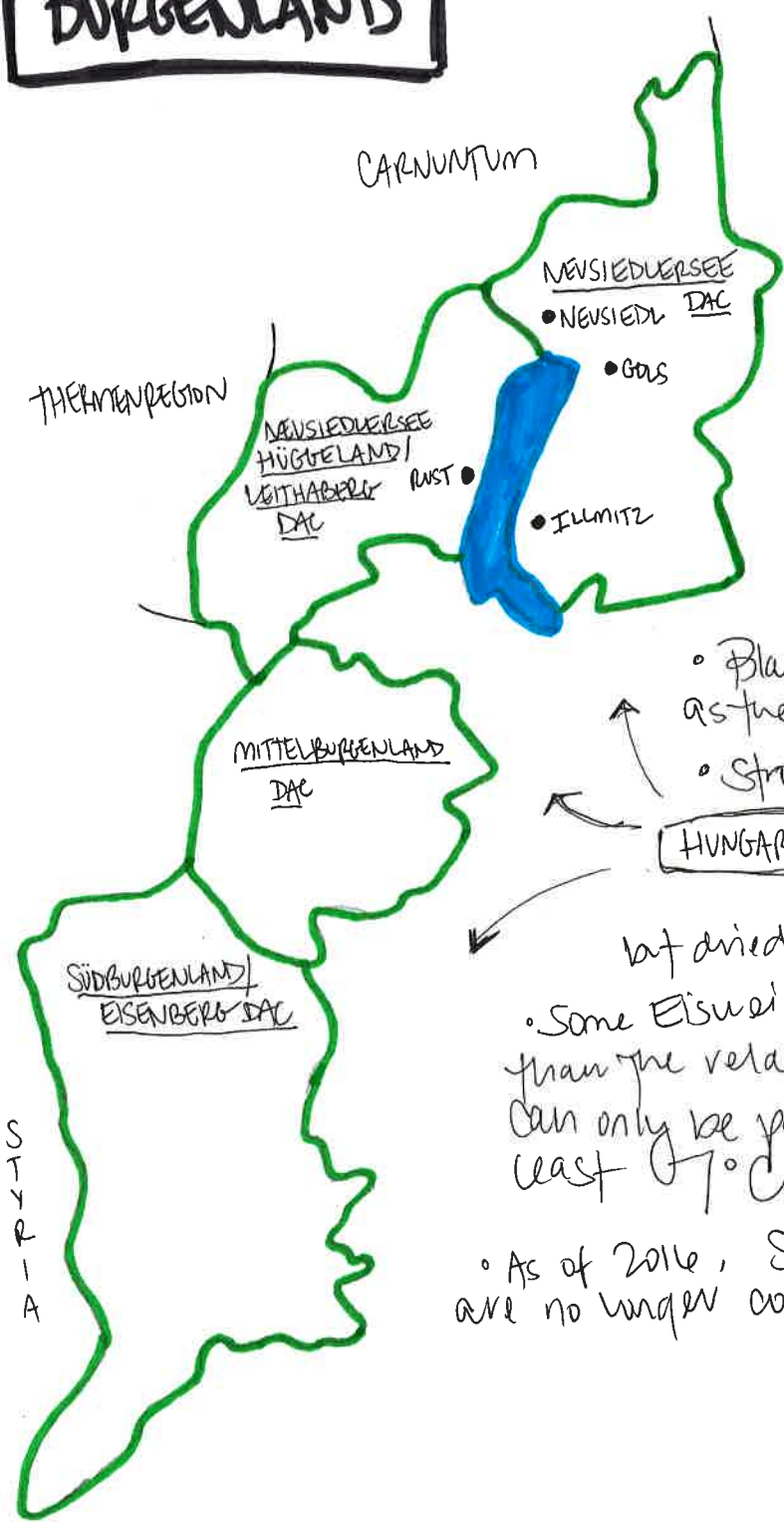
TOP WINES:

- Achleiten Stockkutter GV Smaragd (first vintage 1999)
- Hinter der Burg GV Smaragd [WEISSENKIRCHEN]
- Wachstum Bodenstein GV + Riesling Smaragd
 - ↳ from a parcel of Achleiten @ 460 m. elevation
 - ↳ over 100 different clones of GV & 15% of Riesling.
 - ↳ first vintage, 1997.
- Steiniogl Riesling Federspiel [WEISSENKIRCHEN]
- Klaus Riesling Smaragd [WEISSENKIRCHEN]
- Zero botrytis, high acid, low RS, natural yeast, up to 15 hour skin contact, temp control, on lees until bottling.

VEIDER-MALBERG [SPITZ] → importer: circo vino

- Peter Malberg left the Graf Hardegg winery in the Weinviertel in 2007 to set up his own venture.
- Bio-D.
- vineyards in Kreutles (Loiben), Hochrain (Wösendorf) + Spitz.
- no "federspiel" or "Smaragd"
- each wine carries a "Handarbeit" label on the neck - signifying "handmade" (except the Liebedich Grüner, which uses some factory work).

BURGENLAND



- early production region to supply Roman settlements at Vienna & Carnuntum.
- part of Austria-Hungary until 1921.
- the major grapes are found across the border in Sopron.
- 12,890 hectares across the region → mainly red grapes.
- Neusiedl Lake - very shallow & shrouded in mists which encourage botrytis.
- Leithaburg / Mittelburgenland / Eisenberg → limestone & clay soils w/ some schist.

- Blaufränkisch has overtaken Zweigelt as the most planted grape here [Weissburgunder / Hittler!]
- Strohwein → a specialty of the region → no botrytised fruit.
- Schilfwein - same as Strohwein, but dried on reeds instead of straw mats.
- Some Eiswein, but well suited to Weinviertel than the relatively warm Burgenland. → can only be produced when temps dip to at least 7°C.

◦ As of 2016, Südburgenland & Neusiedlersee Hüggeleland are no longer considered growing regions.

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HUNGARY

LEITHABERG | NEUSIEDLERSEE HÜGGELEND

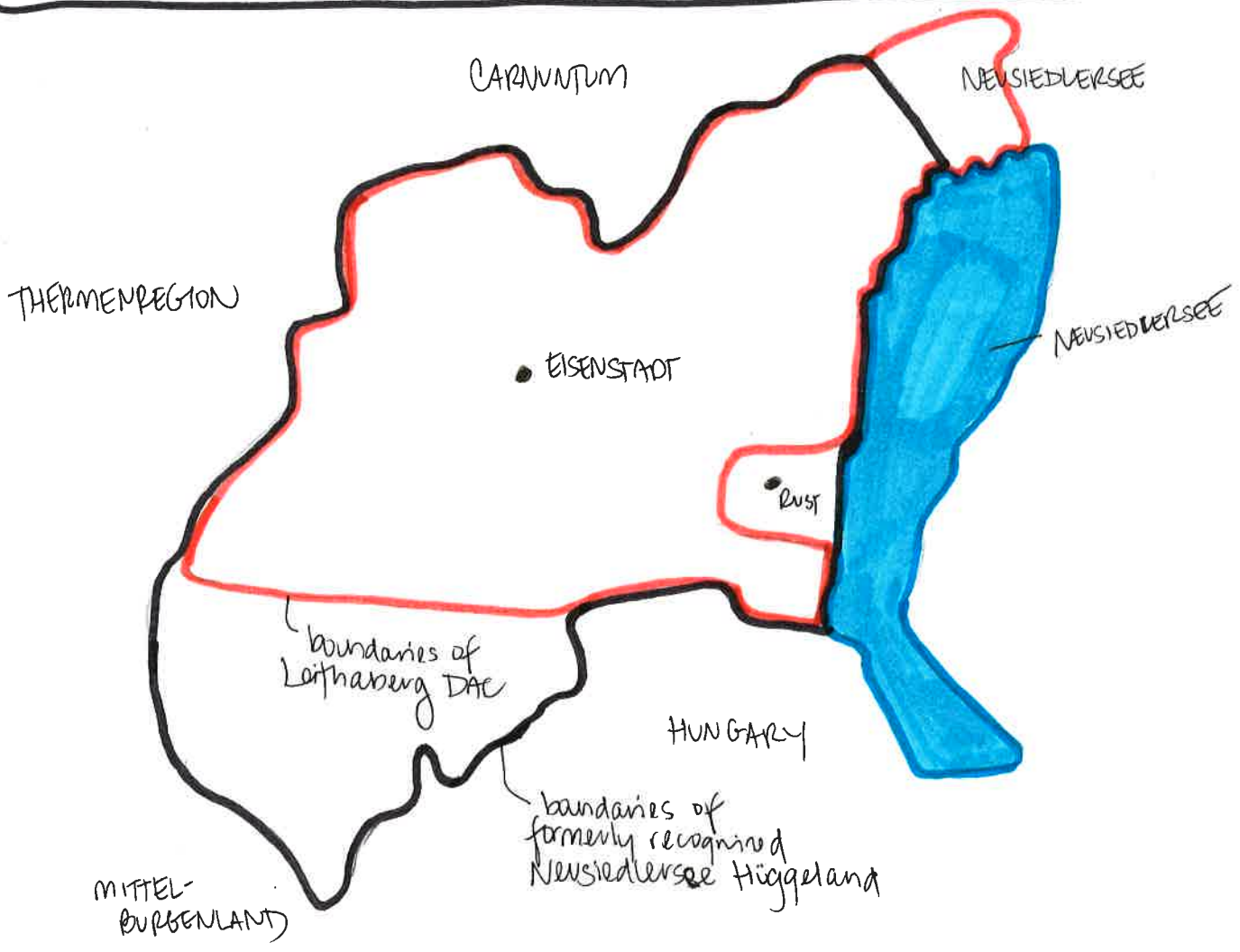
- cooler than Neusiedlersee
- Rust, as well as the southernly region of 450 hectares known as Rosalia, opted to stay out of the Leithaberg DAC.
 - ↳ cannot be labeled as Neusiedlersee Hüggeleland → just Burgenland.
- RUSTER AUSBRUCH:

- village of Rust
- made by fermenting botrytized grapes together w/ a smaller proportion of less rotten grapes
- after furmint fell out of favor, traditional grapes became: Pö, Pö, Bouvier, Gelber Muskateller, Gemischter, SB + Zweigelt → Furmint is making a revival
- before the '90s, typically ≈ 90 g/L PS → began moving in the TBA direction [more PS, less of an oxidative character]
- loamy sand w/ limestone + schist → greater acidity than Neusiedlersee.
- 1991 - "Cercle Ruster Ausbruch" - to protect + defend the style → Schandl, Schröck, Wenzel, Feiler-Artinger, Seiler, Triebauer.

PRODUCERS:

- FEILER-ARTINGER [RUST] → Ausbruch + dry reds
- KOLLENTZ [GROSSHÖFLEIN] → Leithaberg DAC whites + reds
- PRIEVER [SCHÜTZEN] → Weissburgunder Seeburg!
- HEIDI SCHRÖCK [RUST] → dry furmint, Weissburgunder, Blaufränkisch + Ausbruch (brand called on the wings of Dawn)
- ROBERT WENZEL [RUST]

LEITHABERG / NEUSIEDLERSEE HÜGGELEND



• major villages: Eisenstadt, Jais, Winden, Breitenbrunn, Pörsbach, Schützen, Donnerskirchen

- 3200 hectares:
 - 1712 Zweigelt
 - 820 Weissriesling
 - 150% of Blaufränkisch, GV + Weissburgunder / Chardonnay together.

Leithaberg DAC launched in 2010 w/ whites from the 2009 vintage & reds from 2008.

- authorized grapes:
 - white → GV, Neuburger, Chard, Weissburgunder (blends or Varietal wines)
 - red → Blaufränkisch + max. 15% combined PN, St. Laurent + Zweigelt.
- min/max alcohol: 12.5 - 13.5%
- max. fs: 2.5g/L
- aging requirements:
 - white: Sept. 1 of the year following harvest
 - red: must be aged in oak, Sept. 1 of the 2nd year following harvest
- Leithaberg is a DAC for RESERVE wines, no Classic designation.

NEUSIEDLERSEE

- the main zone of production for DAC wines is around the town of Neusiedl
- the villages of Jois + Winden in the north have been annexed to Leithaberg.
- PANNOBILE → group of Neusiedlersee producers who seek to produce typical wines
 - reds of Zweigelt, Blaufrankisch + St. Laurent
 - whites of Chard, P, PB + Neuburger
 - must pass a tasting panel to be released under the "pannobile" banner.
 - Beck, Preisinger, Renner, Nittnaus, Gsellmann, Heinrich, Leitner, Pittnauer; Paul Achs.

PRODUCERS... PAUL ACHS [GOLS], JUDITH BECK [GOLS], HEINRICH [GOLS],
JURIS [GOLS], HELMUT LANG [ILLMITZ], NITTAUS [GOLS],
WILH. OPITZ [ILLMITZ], PITTNAUER [GOLS],
PÖCKL [MÖNCHHOF], SZIGETI [GOLS],
UMATTHUM [FRAUENKIRCHEN]

KRACHER [ILLMITZ]

- the late Alois Kracher was a pharmacist who also worked at his family estate → took over running the property in 1984.
- 2/3 of the vineyards are on gravelly soils, 1/3 on sandy soils.
 - heat up slowly, but retain heat.
 - heat up fast but cool off fast after sunset

• by the late 80s, Alois had created 2 distinct styles for his TBA wines:

"Between the Lakes" 1) ZWISCHEN DEN SEEN → reductive style, aged in neutral acacia barrels.

"New Wave" 2) NOUVEAU VAGUE → "international style", new oak, no vacuum or stirring

- from 1991, he anointed one wine per vintage as "Grand Cuvée"
- also initiated a "ranking" system - based on fruit concentration, with the highest number indicating the greatest concentration. → the most harmonious wine

• collaborations:

- Sine Qua Non → Mr. K [Viognier/Gewurztraminer/Sauvignon/Semillon/Chard]
- Schwarz in Burgenland
- Heidi Schröck
- Ordóñez in Malaga

• died in 2007. Son Gerhard has taken over the reins.

NEUSIEDLERSEE



- the largest & warmest of the four Burgenland regions - 7170 hectares under vine.
- about 50% planted to white varieties (same statistic as Hügelland)
- the influence of Lake Neusiedl is strongest here → botrytis is rampant.
 - ↳ 47 lakes + ponds that cluster just east of the lake.
- the southern part of the region is known as Seewinkel - gravelly soils, generally produces the best sweet wine.
- influenced heavily by the Pannonic plain.
- soils - loam, gravel, sand
- 1712 hectares of Wine

DAC: [eq. for 2011 vintage / 2010 for reserve]

- authorized grapes:

- classic: Wine ("a touch of another variety is acceptable")
- reserve: min. 60% Wine, max. 40% other indigenous red varieties.

→ Blaufränkisch
St. Laurent
+ Pinot Noir (?)

- min. alcohol: 12% (classic) / 13% (reserve)

- aging: March 1 of year following harvest (classic) / March 1 of second year following harvest (reserve) → implication that rsv. must be oak-aged.

MITTELBURGENLAND

- 2015 hectares, Blaufränkisch accounts for 55% of all plantings.
- Sheltered region w/ exposure to the warm air of the Pannonic plain.
- clay + loam soils, w/ some limestone
- Summers are hot + dry + autumns can be quite humid → in the past, the region has produced sweet wine, but less these days.
- most of the renowned villages lie in the northern part of the region: Neckenmarkt, Horitschon & Deutschpreutz. One important village - Lutzmannsburg - is located in the southern part of the area, dominated by sandy loam soils.

DAC:

- only for Blaufränkisch
- min/max alcohols:
 - classic: 12.5 - 13%
 - classic w/ specified site: 13 - 13.5%
 - reserve: > 13%
- = aging:
 - classic - August 1 of the year following harvest
 - reserve - March 1 of the second year following harvest, must be matured in oak.
- first DAC vintage → 2005

- "VITIKULT" → a growers association for the DAC, denotes a wine aged in old barrels
- more new oak seen in Mittelburgenland than other red wine regions

PRODUCERS... J. HEINRICH [Deutschpreutz], IBY [HORITSCHON], TESCH [Neckenmarkt]
WENINGER [HORITSCHON]
MOPIC [GROSSHÖFLEIN]

- Roland Velich is based near Eisenstadt (in Leithaberg), but his most important wines come from Mittelburgenland.
- The Velich family when is based in Appleton (Neusiedlersee) + admired for Chardonnay
- Roland broke off on his own + acquired old-vine Blaufränkisch sites in Mittelburgenland.
- 4 wines: Blaufränkisch, Reserve, Neckenmarkt, Lutzmannsburg (red)

EISENBERG

- Formerly known as Südburgenland → exact overlap w/ new DAC
- 487 hectares under vine → Blaufränkisch is the most important variety, accounting for 180 hectares.
- Soils: slate, quartz + iron content
- Eisenberg - the best known site
- major villages: Eisenberg, Deutsch-Schützen, Rechnitz

DAC:

- authorized grapes: Blaufränkisch only
- minimum alcohol aging:
 - classic: 12.5% - Sept. 1 of year following harvest
 - reserve: 13% - March 1 of the second year following harvest (aged in wood)
- first DAC vintage: 2009 (2008 for reserve)

- slightly cooler than Mittelburgenland → more lean wines.
- 40% of plantings are white → Weisburgisch the most important.
- VHVDVEP → specialty here.

PRODUCERS: Knittel, Neue Schiefer, Wachter-Wiesler

STYRIA

- 4500 hectares under vine
- Klapotetz - commonly seen through the region → an elaborate + large wooden rattle intended to scare off predatory birds.
- Buschenschank - the word used for Heurige here → still quite popular.
- very cold winters → frost + hail are issues. Erosion + high rainfall are also issues.
- known for its dry wines → mainly whites (w/ some rosé in Weststeiermark)
- Südsteiermark - the largest surface area of vines, then Südoststeiermark (now renamed Vulkanland), then Weststeiermark.
- main grapes - SB, Chard (known here as Morillon), PB, PB, Gelber Muskateller + Primitiv.
- traditional Styrian oak barrels - known as Stettin (or Stettin) + SöSL.
 - ↳ half size barrels known as Halm.
 - ↳ very thick + lightly toasted.
- a group of more radical natural-wine producers has formed in Styria, calling themselves "Schmeiße das Leben" ("taste the life"):
Strohmeier, Tavss, Werlitsch, Tscheppe + Muster.
- STK - Steirische Terroir- und Klassik weingüter
 - ↳ the Styrian equivalent of Traditionsweingüter
 - ↳ Erste Lage + Grosse Lage sites
 - ↳ limits yields and min. vine age
 - ↳ members: Gross, Lackner-Tirnacher, Neumeister, Polz, Sattlerhof, Tement + Winkler-Herraden.
- Welschriesling is the most planted grape, followed by SB, PB + Blauer Wildbacher.

VULKANLAND STEIERMARK

(SÜDOSTSTEIERMARK)

- abtts Eisenberg in the Burgenland.
- Weissburgunder, Weissriesling + Chardonnay
- gravel, limestone, basalt (volcanic soils)
- warmest of 3 Burgenland zones.
- most famous village is Klöch
- Growers association called Eruption
- PRODUCERS: Neumeister

SÜDSTEIERMARK

- smallest of 3 Styrian regions → 20 km from north to south w/ 2326 hectares under vine
- varied soils: volcanic, schist, gravel, sand, marl
- Sausal - region in the north - 600m. elevation
- focus of Sauvignon Blanc
- PRODUCERS: Lackner-Tirnacher, Sepp, Maria Muster, Polz, Jement, Andreas Tscheppe

SCHILCHERLAND

(WESTSTEIERMARK)

- mostly planted to Blauer Wildbacher (333/527 hectares) + named after the river Wildbach, its best manifestation is as a rose named Schilcher.
- protected to the west by the Koralpe mountains, gneiss + schist.

DAC: [from the 2017 vintage]

- only from Blauer Wildbacher - vinified as rose

- styles:

• classé • 11-12% ABV • max. 3 g/L RS

• w/ indication of a single vineyard • min. 12% ABV • max. 4 g/L RS

• PRODUCERS... Strohmayer

WIEN

- 613 hectares, 500 are planted to white grapes.
 - ↳ BV is the principal variety w/ 178 hectares.
- 180 hectares w/in the city limits
 - ↳ Sturm popular here: partially fermented grape must.
- Gemischter Satz
 - ↳ many decades ago, growers were reluctant to plant just one grape variety, as there was always a risk it would succumb to poor flowering or downy mildew/hawest.
 - ↳ usually, the whole vineyard was picked at the same time w/ a mix of underripe, ripe + overripe grapes.

DAC: WIENER GEMISCHTER SATZ

- wines must be a blend of at least 3 grape varieties, no single variety may compose more than 50% or less than 10%.
- alcohol:
 - wines w/ geographic indication "Wien" → max. 12.5%
 - single vineyard wines → min. 12.5%
- may not show obvious wood tones.
- must be trocken in style
- single vineyard wines may not be released until March 1 of the year following harvest and are NOT required to be trocken.
- first DAC vintage: 2013

- sand + loam soils w/ high limestone content.
- most famous site: Nussberg
- producers... Wieninger, Jutta Ambrositsch