



Vineyards: 10 hectares (24.7 acres)

Wine Region Neusiedlersee: Great sweet wines - velvety reds. The eastern shore of Seewinkel on lake Neusiedl, between Illmitz and Apetlon, offers perfect conditions for all levels of sweet wines due to the warm, shallow lake and its special, highly humid microclimate, which encourages the formation of noble rot. On the other hand, the light soils shape the character of the wines and promote the quality wines from their village, Apetlon. The vineyards that belong to Steindorfer are also found on the lakeshore.

The Pannonian Climate: Hot dry summers and cold winters along with the temperature-regulating influence of Lake Neusiedl, bring about long vegetation periods. High humidity and autumn fog contribute to the development of botrytis cinerea, which is the basis for top quality sweet wines, such as Beerenauslese (BA) and Trockenbeerenauslese (TBA).

The Soil and Different Grape: The highly diverse soil structure, from loess and black earth to sediment and sand, allows a wide range of vines to thrive. Apart from the leading white varietal, Welschriesling, mainly Weissburgunder (Pinot Blanc) and Chardonnay, as well as aromatic varieties, are found in the area. Red varieties planted here are Zweigelt, Blaufränkisch, St. Laurent and Blauburgunder (Pinot Noir) as well as newly added international varieties. Whether fruity and charming or matured in barriques, from ungrafted vines or as cuvée blends, the red wines of the Neusiedlersee region are clearly on the track to success.

Production: In Burgenland, you will find more and more red varieties being planted. Ernst Steindorfer has produced numerous award winning red wines for many years.





Steindorfer Pinot Gris Fuchsloch 2018 Finesse!

Very fruity nose of ripe pears, banana and aromatic pineapple. On the palate it has a good structure and balance with fragrant notes in the finish – a delicate wine with great power and a wonderful future.

Alc. 12.5% – acidity 5.6 g/l – residual sugar 2.3 g/l



90pts. "The nose is shy, but some notions of yellow pear escape. The palate is fine and bright, easy and fresh, presenting ripe pear and juicy, ripe lemon. This is easy, light and dry with a very refreshing finish." ANNE KREBIEHL MW \$24



Steindorfer Chardonnay Golden Cut 2015 Extraordinary personality!

The bouquet is a lovely mix of caramel, vanilla and exotic fruits. On the palate filled with a creamy, brilliant richness and playful minerality.

Alc. 13.5% – acidity 4.6 g/l – residual sugar 2.2 g/l



Steindorfer Apetlon Rouge 2017

The Apetlon Rouge is a Cuvée of 40%BF, 30%SL and 30%ZW.

The bouquet is a lovely mix of red berry fruit and black pepper spice. The wine has a good acidity and elegance on the palate. A very nice medium-bodied red for every day drinking.

Alc. 13.5% – acidity 5.2 g/l – residual sugar 1.5 g/l



91pts. "Wonderfully aromatic, fresh and pure notes of wild blueberry rise from the glass, accompanied by a slight note of cinnamon. The palate is juicy, bright, marvelously fresh and sinuous, portraying this vibrant, pleasantly tart fruit against a backdrop of tannins that seem to have the crunch of Atlas silk. This is fresh-faced, honest and dry." ANNE KREBIEHL MW \$20



Steindorfer Blaufränkisch Reserve 2017

48-year-old vines from the single vineyard Römerstein give this Blaufränkisch structure and complexity. Deep black berry fruit and soft tannins balance beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning.

Alc. 13.5% – acidity 5.5 g/l – residual sugar 1.3 g/l



93pts. "A ripe black-cherry aroma dominates the nose. The palate channels the same lovely fruit and frames it with firm, fine tannins and pervasive freshness. A cinnamon note shimmers in the background and joins a peppery note on the finish. Warmth and volume are palpable but countered by the fresh, dry finish." ANNE KREBIEHL MW \$34



Steindorfer St. Laurent Reserve 2017

Intense dark berry bouquet, well-balanced palate with rich fruit, elegant, substantial wine with great potential. A fine companion to duck, pork and cassoleet.

Alc. 14% – acidity 5.1 g/l – residual sugar 1.8 g/l



Steindorfer Beerenauslese Cuvée Klaus 2015

Powerful!

70% Muskat Ottonel, 30% Sauvignon Blanc

- Liquid gold, this BA has an elegant nose with some honey and peach. It is complex and intense on the palate with juicy apricot and harmonious acidity on the finish, which lingers on and on. Alc. 11% acidity 6.8 g/l residual sugar 190 g



96pts. "Earthy botrytis and a touch of maple syrup spice inform the lusciously rich, honeyed aromas. A spirity strength tingles on the nose. The palate streams across the tongue in generous sweetness, while spirit and spiky acidity counter this and leave you with a very lasting impression of barley sugar. Lemon and caramel are the chief markers that echo long after the last sip." ANNE KREBIEHL MW

New

BA in a clear bottle

Steindorfer Beerenauslese Pinot Blanc 2015

This BA has an elegant nose with some honey and peach. It is complex and intense on the palate with juicy apricot and harmonious acidity on the finish, which lingers on and on.

Alc. 11.5% - acidity 5.5 g/l – residual sugar 145 g/l

