



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 2020 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

2019 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **89pts.** “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 2019 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

2017 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **92pts.** “Vanilla, smoke and hazelnut make for a toasty aroma on the mellow, smooth nose. Underneath that lurk slightly funkier notions of yeast, butter and apple peel. The palate is as creamy as the nose promised, as lactic as those buttery notes suggested, yet there is a freshness at the core. This ultrarich wine should appeal to lovers of oaked Chardonnay.” ANNE KREBIEHL MW \$55



Steindorfer Apetlon Rouge 2019

40% Baufränkisch, 30% St. Laurent and 30% Zweigelt

Very purple - lots of ripe plum and blackberry preserves, followed up by morello cherries and then into the vanilla, black pepper, and rosemary notes to balance this wine and tip it just a bit savorier. Medium bodied wine with a richness that mirrors the fruit forwardness on the nose, and a nice quick flash of soft tannins on the very end.

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

2018 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **89pts.** “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 2018

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

WINEENTHUSIAST THE WORLD IN YOUR GLASS **91pts.** “Cinnamon and blueberry pie notes rise aromatically from the glass. The palate comes in with smooth, textured roundness and fine, tight but ripe tannins. There is more resonance of blueberry and that warming cinnamon spice while freshness highlights these aromatic nuances.” ANNE KREBIEHL MW \$34



Steindorfer St. Laurent Reserve 2019

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

2018 **WINEENTHUSIAST** THE WORLD IN YOUR GLASS **90pts.** “Notions of cinnamon, plum and black cherry fill the nose with their rich scent. The palate also shows these generous, ripe and rounded flavors and adds both lovely freshness as well as some alcoholic heat. This is bold, smooth and fresh.” ANNE KREBIEHL MW \$36



Steindorfer Beerenauslese Cuvée Klaus 2018

Elegant!

50% Muskat Ottonel, 50% Pinot 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. 9% acidity 7.2g/l residual sugar 243 g/l

Figure 1



WINEENTHUSIAST THE WORLD IN YOUR GLASS **94pts.** “Musk, rose petal, fir honey and dried fig are the rich aromas on the nose. The intense palate is lusciously sweet and very concentrated, showing a viscous, almost balm-like mouthfeel that seems to burst with luscious fruit. Equally concentrated is the sharp freshness that brings everything alive. What a package. Drink by 2050.” ANNE KREBIEHL MW \$30



Weingut Steindorfer is located in the village of Apetlon, surrounded by picturesque lakes and the plains Neusiedler See – Seewinkel National Park, located in easternmost state of Austria, Burgenland. Precisely for this reason, a natural and gentle approach in the vineyard and in the cellar is of the utmost importance to ensure healthy grapes and wines of exceptional character.

We farm our vineyards in the most non-interventionist manner as possible, focusing on promoting the natural resilience of the vine. We pay particular attention to which variety is best suited for a particular vineyard site in regard to the ripening of the variety, their yield and Botrytis susceptibility as well as resistance to winter frosts. In addition, care for the soil plays a major role, starting with preparatory measures before planting, mulching and methods for erosion protection and soil compaction. For example, by limiting the number of times we take the tractor into the vineyard rows we are able to promote lighter, healthier soils. Important factors we focus on include monitoring weather patterns, which can provide information about possible pest infestation, as well as understanding the occurrence and life cycle of insects and determining their flight times. To help combat pests, maintaining or producing a stable ecosystem in the vineyard is of central importance. This includes the protection, promotion and naturalization of beneficial organisms, which act as natural enemies to counteract potential pests. An example is predatory mites which are effective against spider mites. So we have introduced flora that promotes an attractive environment beneficial insect life. Also mechanical procedures (such as nets) are used as well as pheromone traps.

In the long run, our vines will produce their best fruit in an intact ecosystem with healthy soil and will perfectly reflect their terroir in our wines.



Your Passport to AUSTRIAN WINE



Austrian wine is immensely popular and a perennial favorite of sommeliers throughout the world. Austrian wines are known for their wide diversity of styles, aromas, and terroirs.

“Fine Wines from Austria” www.kwselection.com
Klaus Wittauer – KWSelectionLC kwittauer@gmail.com
703-624-6628

Imported to the US by:



www.artisanalcellars.com

PO Box 4526
White River Junction
Vermont 05001
802-299-7896



www.bfrwine.com

3216 Wellington Ct
Suite 104
Raleigh, NC 27615
919-850-9463



www.siemawines.com

7721 Fullerton Rd.
Springfield VA 22153
703-455-1200



www.selectwinesinc.com

14000 Willard Rd
Suite 3
Chantilly, VA 20151
703-631-8100