



Steindorfer Beerenauslese 'Cuvée Klaus'

Winery: Steindorfer

Category: Wine – Still - White

Grape Variety: 70% Ottonel & 30% Sauvignon Blanc

Region: Apetlon/ Burgenland/ Austria

Vineyard: Dorn

Winery established: 1896

Feature: Sustainable

Awards: 96 Wine Enthusiast (2015)



Product Information

Soil: Topsoil consists of mineral, moist black earth, subsoil with high chalk content and fine white gravel. To produce this complex Beerenauslese you need a specific microclimate in the vineyard. This vineyard is located next to the winery on the way to the lake. The high humidity through the lake is perfect for the grapes. The evaporation of the water creates a mist in the fall. If you have a warm weather afterwards the botrytis can grow. This daily warm and humid weather change is needed for the wonderful botrytis which gives this wine its unique flavor.

Elevation: 114 meters (375 feet)

Age of vines: 22 years.

Vinification: Hand harvest in last week of November; only botrytis grapes are used that spent 4 hours on the skins before pressing. Fermentation in temperature controlled stainless steel tanks at about 68F. Aged on the yeast for 24 months in stainless steel tanks.

Yield: 3,000 l/ha.

Tasting Note: Beautiful intense aromas of ripe stone fruits and pineapple. Full bodied and very complex. A wine with plenty of finesse and aging potential.

Alc: 11.0 %

RS: 190 g/l

Acidity: 6.8 g/l

Producer Information

The Steindorfer winery is a small family operation with 25 acres located in the village of Apetlon in the Seewinkel region of Burgenland (northern shore of Lake Neusiedl). The Steindorfer family has been engaged with wine for four generations, starting in 1896 with the grandfather of the current winemaker Ernst Steindorfer. Currently Ernst' son Roland is beginning to take on all management of the winery under his father's helpful and watchful eye.

The Steindorfer vineyards are found both around the village of Apetlon as well as near the Lake Neusiedl shore. These two areas offer all the Steindorfers need to make their wines. The vineyards near the lake have perfect conditions for all levels of sweet wines due to the warm, shallow lake and its special highly humidity microclimate, which encourages the formation of noble rot. While the vineyards in and around Apetlon are perfectly suited to dry, intense reds from zweigelt, blaufrankisch and st. laurent as well as fresh, mineralized and beautifully aromatic whites from pinot gris, welschriesling and chardonnay. Soils range from loess, to densely packed black earth, old sedimentary and sand. Total annual production is only 80,000 bottles.