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## Steindorfer Pinot Gris 'Fuchsloch'

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**Winery:** Steindorfer

**Category:** Wine – Still - White

**Grape Variety:** Pinot Gris

**Region:** Apetlon/ Burgenland/ Austria

**Vineyard:** Fuchsloch

**Winery established:** 1896

**Feature:** Sustainable



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### Product Information

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**Soil:** Topsoil consists of mineral, moist black earth. Subsoil with high chalk content and fine white gravel. Located near to the winery on the way to the village Frauenkirchen. Fuchsloch translates to “foxholes” as there used to be a lot of foxes in this area.

This vineyard is influenced by the Pannonian climate, with many sunshine hours. This brings very ripe grapes which is very important to develop the characteristic intense and exotic aromatic for Pinot Gris.

**Elevation:** 120 meters (395 feet)

**Age of vines:** 19 years

**Vinification:** Hand harvest, grape and single berry selection. Spent 4 hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 64F. Aged afterwards on the yeast for 6 months in stainless steel tanks and 20% in used 500-liter barrels.

**Yield:** 6,500 l/ha.

**Tasting Note:** Very fruit driven nose of ripe pears and aromatic pineapple. On the palate it has good structure and balance with fragrant aromas on the finish. Delicate, medium body.

**Alc:** 12.5 %

**RS:** 2.3 g/l

**Acidity:** 5.6 g/l

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### Producer Information

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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, mineral 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.