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## Steindorfer Blaufränkisch 'Kaiserberg'

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**Winery:** Steindorfer  
**Category:** Wine – Still - Red  
**Grape Variety:** Blaufränkisch  
**Region:** Apetlon/ Burgenland/ Austria  
**Vineyard:** Kaiserberg  
**Winery established:** 1896  
**Feature:** Sustainable



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### Product Information

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**Soil:** Topsoil consists of mineral, rich black earth. Subsoil with several layers of sandy loam. Located on a beautiful hill with a stunning view to the lake. Located next to a famous castle called "Schloss Halbturn" this vineyard was the garden of the former Kaiser. Therefore, it is called Kaiserberg. On the top of the hill the grapes receive generous sunshine allowing for wonderful ripeness and soft tannins. This in combination with the cool influences of a steady wind result in a wine which comes up with freshness, ripeness and structure.

**Age of vines:** 32 years

**Vinification:** Hand harvest in the last week of September. Single berry selection, fermentation in temperature controlled stainless steel tanks at about 86F, spent 10 days on the skin before pressing. Aged afterwards on the yeast for 16 months in used barriques.

**Tasting Note:** 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:** 14.0 %

**RS:** 2.3 g/l

**Acidity:** 5.5 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 (south-eastern 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 Steindorfer's 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, Blaufränkisch 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.